

## brown

- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **35**
- SRM **34.4**
- Style **Brown Porter**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **70 min**
- Evaporation rate **1 %/h**
- Boil size **15.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

### Fermentables

| Type  | Name                        | Amount        | Yield | EBC  |
|-------|-----------------------------|---------------|-------|------|
| Grain | Strzegom Pilzneński         | 1 kg (18.9%)  | 80 %  | 4    |
| Grain | Strzegom Wiedeński          | 1 kg (18.9%)  | 79 %  | 10   |
| Grain | Strzegom Monachijski typ I  | 1 kg (18.9%)  | 79 %  | 16   |
| Grain | Viking Pale Ale malt        | 1 kg (18.9%)  | 80 %  | 5    |
| Grain | Karmelowy Czerwony          | 1 kg (18.9%)  | 75 %  | 59   |
| Grain | Strzegom Czekoladowy ciemny | 0.3 kg (5.7%) | 68 %  | 1200 |

### Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Marynka                | 11 g   | 60 min | 9.1 %      |
| Boil    | Columbus/Tomahawk/Zeus | 11 g   | 60 min | 15.8 %     |

### Yeasts

| Name           | Type | Form | Amount | Laboratory |
|----------------|------|------|--------|------------|
| gozdawa porter | Ale  | Dry  | 10 g   | ---        |

### Notes

- 18 blg. Trzy łyżki syropu porzeczeki  
*Oct 15, 2020, 11:18 AM*