

czoko pomarańczowy porter

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **20**
- SRM **24.1**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.6 liter(s)**
- Total mash volume **18.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (65.9%)	80 %	6
Grain	Cookie Viking Malt	0.25 kg (5.5%)	79 %	50
Grain	Czekoladowy Jasny Viking	0.5 kg (11%)	68 %	400
Grain	Weyermann Special W	0.3 kg (6.6%)	--- %	300
Grain	Prażone ziarna jęczmienia Viking Malt	0.1 kg (2.2%)	--- %	1000
Grain	Płatki owsiane	0.4 kg (8.8%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	25 g	60 min	4 %
Boil	Marynka	20 g	10 min	10 %
Dry Hop	Lublin (Lubelski)	25 g	7 day(s)	4 %
Dry Hop	Amarillo	30 g	7 day(s)	9.5 %