

# KEG A BROWN

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU ---
- SRM **21.9**
- Style **Brown Porter**

## Batch size

- Expected quantity of finished beer **18.5 liter(s)**
- Trub loss **3 %**
- Size with trub loss **19.1 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **20.6 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (58.8%)	80 %	5
Grain	Strzegom Czekoladowy jasny	0.5 kg (11.8%)	68 %	400
Grain	Strzegom Karmel 300	0.25 kg (5.9%)	70 %	299
Grain	Strzegom Monachijski typ II	1 kg (23.5%)	79 %	22