

# Murzyn

---

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU ---
- SRM **29.3**
- Style **Robust Porter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (63.6%)	80 %	6
Grain	Castle Cafe	0.5 kg (9.1%)	75.5 %	480
Grain	Fawcett - Pszeniczny Czekoladowy	0.25 kg (4.5%)	73 %	1001
Grain	Biscuit Malt	1 kg (18.2%)	79 %	45
Grain	Cara-Pils/Dextrine	0.25 kg (4.5%)	72 %	5