

## N2 - porter

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **27**
- SRM **27.9**
- Style **Brown Porter**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **3 %**
- Size with trub loss **25.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

### Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (83.3%)	80 %	5
Grain	Weyermann - Carafa II special	0.25 kg (4.2%)	70 %	1150
Grain	Weyermann Pszeniczny Czekoladowy	0.25 kg (4.2%)	70 %	1050
Grain	Biscuit Malt	0.5 kg (8.3%)	79 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	12.5 %