

Porter ciasteczkowy

- Gravity **23.6 BLG**
- ABV **10.8 %**
- IBU **62**
- SRM **32.9**
- Style **Brown Porter**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Monachijski typ I | 2 kg (27%) | 79 % | 16 |
| Grain | Strzegom Pilzneński | 2 kg (27%) | 80 % | 4 |
| Grain | Strzegom Pszeniczny | 1 kg (13.5%) | 81 % | 6 |
| Grain | Strzegom Czekoladowy jasny | 0.5 kg (6.8%) | 68 % | 400 |
| Grain | Abbey Castle | 0.5 kg (6.8%) | 80 % | 45 |
| Grain | Biscuit Malt | 0.5 kg (6.8%) | 79 % | 45 |
| Grain | Caraaroma | 0.5 kg (6.8%) | 78 % | 400 |
| Grain | Płatki owsiane | 0.4 kg (5.4%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 50 g | 30 min | 4 % |
| Boil | Marynka | 50 g | 60 min | 10 % |