

## porter z resztek

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **25**
- SRM **26.7**
- Style **Brown Porter**

### Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.6 liter(s)**
- Total mash volume **7.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Carafa III	0.12 kg (6.5%)	70 %	1024
Grain	Weyermann - Pale Ale Malt	1.5 kg (80.6%)	85 %	7
Grain	Weyermann Caramunich 3	0.09 kg (4.8%)	76 %	150
Grain	Special B Malt	0.15 kg (8.1%)	65.2 %	315

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galena	6 g	60 min	12 %
Aroma (end of boil)	East Kent Goldings	17 g	5 min	5.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM11 Wichrowe Wzgórza	Ale	Liquid	1000 ml	---