

Pszeniczny porter

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **10**
- SRM **19.7**
- Style **Brown 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 **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|------|
| Grain | Pszeniczny | 3 kg (58.8%) | 85 % | 4 |
| Grain | Pilzneński | 0.5 kg (9.8%) | 81 % | 4 |
| Grain | Strzegom Karmel 150 | 0.25 kg (4.9%) | 75 % | 150 |
| Grain | Briess - Pale Ale Malt | 1 kg (19.6%) | 80 % | 7 |
| Grain | Strzegom Karmel 600 | 0.25 kg (4.9%) | 68 % | 601 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.1 kg (2%) | 73 % | 1001 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Aurora | 30 g | 10 min | 8.5 % |