

# Pszeniczny porter

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- 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 %