

# Resztkowy Brown Porter

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **29**
- SRM **22.3**
- 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 **12.1 liter(s)**
- Total mash volume **16.2 liter(s)**

## Fermentables

| Type    | Name                             | Amount          | Yield | EBC  |
|---------|----------------------------------|-----------------|-------|------|
| Grain   | Pszoniczny                       | 0.6 kg (14.5%)  | 85 %  | 4    |
| Adjunct | Pszonica niesłodowana            | 0.1 kg (2.4%)   | 75 %  | 3    |
| Grain   | Caramel/Crystal Malt - 20L       | 0.3 kg (7.2%)   | 75 %  | 39   |
| Grain   | Strzegom Pale Ale                | 1 kg (24.1%)    | 79 %  | 6    |
| Grain   | Żytni                            | 0.65 kg (15.7%) | 85 %  | 8    |
| Grain   | Fawcett - Pszoniczny Czekoladowy | 0.3 kg (7.2%)   | 73 %  | 1001 |
| Grain   | Strzegom Karmel 150              | 0.2 kg (4.8%)   | 75 %  | 150  |
| Grain   | Monachijski                      | 1 kg (24.1%)    | 80 %  | 16   |

## Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Marynka  | 5 g    | 60 min | 10 %       |
| Boil    | Palisade | 35 g   | 5 min  | 7.5 %      |
| Boil    | Simcoe   | 20 g   | 10 min | 13.2 %     |
| Boil    | Citra    | 20 g   | 5 min  | 12 %       |