

# Szokafe Porter

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **26**
- SRM **44.5**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (30.8%)	80 %	5
Grain	Viking Wheat Malt	2 kg (30.8%)	83 %	5
Grain	Chocolate Malt (UK)	1 kg (15.4%)	73 %	887
Grain	Castle Cafe	0.25 kg (3.8%)	75.5 %	480
Grain	Caraaroma	0.25 kg (3.8%)	78 %	400
Grain	Casle Malting Whisky Nature	1 kg (15.4%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Puławski	25 g	60 min	7 %
Whirlpool	Puławski	50 g	20 min	7 %
Dry Hop	Puławski	25 g	6 day(s)	7 %