

Żyto w Błocie!

- Gravity **12.2 BLG**
- ABV ---
- IBU **24**
- SRM **26**
- Style **Brown Porter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **15 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **22.7 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|---------------|-------|------|
| Grain | Pale Ale | 2 kg (39.6%) | 80 % | 4 |
| Grain | Żytni | 2 kg (39.6%) | 85 % | 8 |
| Grain | Brown Malt (British Chocolate) | 0.5 kg (9.9%) | 70 % | 128 |
| Grain | Strzegom Czekoladowy ciemny | 0.15 kg (3%) | 68 % | 1200 |
| Grain | Caraamber | 0.4 kg (7.9%) | 75 % | 59 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Fuggles | 25 g | 10 min | 4.5 % |
| Boil | Challenger | 25 g | 60 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 10 g | Safale |