

## Može teraz ?

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU ---
- SRM **20.6**
- 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **21.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Chevallier Heritage	2.73 kg (50.8%)	80 %	5
Grain	Žytni	1.82 kg (33.9%)	85 %	8
Grain	amber crisp	0.18 kg (3.4%)	60 %	70
Grain	Dark Chocolate Malt	0.27 kg (5.1%)	60 %	827
Grain	Fawcett - Brown	0.36 kg (6.8%)	72 %	180