

brązik

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU ---
- SRM **21.3**
- Style **Brown Porter**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.7 liter(s)**
- Total mash volume **12.9 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|------|
| Grain | Pilzneński | 2.2 kg (68.1%) | 81 % | 4 |
| Grain | Strzegom Monachijski typ II | 0.5 kg (15.5%) | 79 % | 22 |
| Grain | Strzegom Karmel 300 | 0.225 kg (7%) | 70 % | 299 |
| Grain | Fawcett - Brown | 0.225 kg (7%) | 72 % | 180 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.08 kg (2.5%) | 73 % | 1001 |