

## brown

- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **35**
- SRM **34.4**
- Style **Brown Porter**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **70 min**
- Evaporation rate **1 %/h**
- Boil size **15.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1 kg (18.9%)	80 %	4
Grain	Strzegom Wiedeński	1 kg (18.9%)	79 %	10
Grain	Strzegom Monachijski typ I	1 kg (18.9%)	79 %	16
Grain	Viking Pale Ale malt	1 kg (18.9%)	80 %	5
Grain	Karmelowy Czerwony	1 kg (18.9%)	75 %	59
Grain	Strzegom Czekoladowy ciemny	0.3 kg (5.7%)	68 %	1200

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	11 g	60 min	9.1 %
Boil	Columbus/Tomahawk/Zeus	11 g	60 min	15.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
gozdawa porter	Ale	Dry	10 g	---

### Notes

- 18 blg. Trzy łyżki syropu porzeczeki  
*Oct 15, 2020, 11:18 AM*