

Brown Pastry Czekoladowy

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **22**
- SRM **22.3**
- Style **Brown Porter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) Bel	5 kg (74.1%)	80 %	6
Grain	Fawcett - Brown	1 kg (14.8%)	72 %	180
Grain	Żytni	0.25 kg (3.7%)	85 %	8
Grain	Special B Malt	0.5 kg (7.4%)	65.2 %	315

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP002 - English Ale Yeast	Ale	Liquid	1000 ml	White Labs