

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 |