

# Ciemne kolejne 300g karmelu

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **21**
- SRM **12.7**
- Style **Brown Porter**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

## Fermentables

| Type  | Name                | Amount        | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Pilznieński         | 5 kg (94.3%)  | 81 %  | 4   |
| Grain | Strzegom Karmel 600 | 0.3 kg (5.7%) | 68 %  | 601 |

## Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Saaz (Czech Republic) | 35 g   | 45 min | 4.7 %      |
| Boil    | talus                 | 19 g   | 15 min | 7.4 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |