

Porter ciasteczkowy

- Gravity **23.6 BLG**
- ABV **10.8 %**
- IBU **62**
- SRM **32.9**
- Style **Brown Porter**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	2 kg (27%)	79 %	16
Grain	Strzegom Pilzneński	2 kg (27%)	80 %	4
Grain	Strzegom Pszeniczny	1 kg (13.5%)	81 %	6
Grain	Strzegom Czekoladowy jasny	0.5 kg (6.8%)	68 %	400
Grain	Abbey Castle	0.5 kg (6.8%)	80 %	45
Grain	Biscuit Malt	0.5 kg (6.8%)	79 %	45
Grain	Caraaroma	0.5 kg (6.8%)	78 %	400
Grain	Płatki owsiane	0.4 kg (5.4%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	50 g	30 min	4 %
Boil	Marynka	50 g	60 min	10 %