

Porter z jeżynami

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **36**
- SRM **34.5**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (75.8%) | 80 % | 4 |
| Grain | Słód Caramunich Typ II Weyermann | 0.5 kg (7.6%) | 73 % | 120 |
| Grain | Czekoladowy | 0.5 kg (7.6%) | 60 % | 788 |
| Grain | Carafa II | 0.2 kg (3%) | 70 % | 812 |
| Grain | Simpsons - Coffee Malt | 0.2 kg (3%) | 74 % | 296 |
| Grain | Viking melanoidynowy | 0.2 kg (3%) | 75 % | 60 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Simcoe | 20 g | 60 min | 13.2 % |
| Boil | Centennial | 20 g | 15 min | 10.5 % |
| Aroma (end of boil) | Centennial | 20 g | 0 min | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 10 g | Safale |