

Szokafe Porter

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **26**
- SRM **44.5**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt | 2 kg (30.8%) | 80 % | 5 |
| Grain | Viking Wheat Malt | 2 kg (30.8%) | 83 % | 5 |
| Grain | Chocolate Malt (UK) | 1 kg (15.4%) | 73 % | 887 |
| Grain | Castle Cafe | 0.25 kg (3.8%) | 75.5 % | 480 |
| Grain | Caraaroma | 0.25 kg (3.8%) | 78 % | 400 |
| Grain | Casle Malting Whisky Nature | 1 kg (15.4%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil | Puławski | 25 g | 60 min | 7 % |
| Whirlpool | Puławski | 50 g | 20 min | 7 % |
| Dry Hop | Puławski | 25 g | 6 day(s) | 7 % |