

Babskie ciemne

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **30**
- SRM **26.4**
- Style **Brown Porter**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|--------------|--------|------|
| Grain | Pilznieński | 4 kg (80%) | 81 % | 4 |
| Grain | Castle Cafe | 0.2 kg (4%) | 75.5 % | 480 |
| Grain | Brown Malt (British Chocolate) | 0.5 kg (10%) | 70 % | 180 |
| Grain | Weyermann - Chocolate Wheat | 0.3 kg (6%) | 74 % | 1000 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 25 g | 60 min | 11 % |