

Czyszczenie magazynu

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **51**
- SRM **32.7**
- Style **Brown Porter**

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 **24.2 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.9 liter(s)**
- Total mash volume **22.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------------|-----------------|-------|------|
| Grain | Strzegom Pale Ale | 3.6 kg (64%) | 79 % | 6 |
| Grain | Strzegom Pszeniczny | 1 kg (17.8%) | 81 % | 6 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.55 kg (9.8%) | 73 % | 1001 |
| Grain | Weyermann - Carawheat | 0.475 kg (8.4%) | 77 % | 97 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 10 % |
| Boil | Columbus/Tomahawk/Zeus | 30 g | 10 min | 15.5 % |

Yeasts

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