

## Dorotowy do korekty

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **36**
- SRM **32.6**
- Style **Brown Porter**

### Batch size

- Expected quantity of finished beer **36 liter(s)**
- Trub loss **5 %**
- Size with trub loss **39.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **45 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **35.7 liter(s)**
- Total mash volume **47.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	10 kg (84%)	80 %	5
Grain	Strzegom Czekoladowy ciemny	0.7 kg (5.9%)	68 %	1200
Grain	Strzegom Karmel 300	0.7 kg (5.9%)	70 %	299
Grain	Fawcett - Brown	0.5 kg (4.2%)	72 %	180

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	100 g	55 min	7 %