

# Eksperyment-wystodziny po porterze

---

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **19**
- SRM **23.2**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size --- **liter(s)**
- Total mash volume --- **liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Wystodziny po Porterze	14 kg (100%)	10 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	20 g	30 min	4.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	50 ml	---