

## Exp BP 95

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU ---
- SRM **22.8**
- Style **Brown Porter**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (67.6%)	80 %	5
Grain	Fawcett - Brown	0.5 kg (13.5%)	72 %	180
Grain	Strzegom Czekoladowy 400	0.3 kg (8.1%)	68 %	400
Grain	Barley, Flaked	0.4 kg (10.8%)	70 %	4