

# Konkurs #1

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **26**
- SRM **37.3**
- 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 **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (74.1%)	80 %	5
Grain	Płatki jęczmienne	0.3 kg (5.6%)	60 %	3
Grain	Fawcett - Brown	0.3 kg (5.6%)	72 %	180
Grain	Fawcett - Pale Chocolate	0.4 kg (7.4%)	71 %	600
Grain	Strzegom Czekoladowy 1200	0.4 kg (7.4%)	68 %	1202

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	22 g	60 min	11 %