

Može teraz ?

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU ---
- SRM **20.6**
- Style **Brown Porter**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.9 liter(s)**
- Total mash volume **11.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Chevallier Heritage	1.5 kg (50.8%)	80 %	5
Grain	Žytni	1 kg (33.9%)	85 %	8
Grain	amber crisp	0.1 kg (3.4%)	60 %	70
Grain	Dark Chocolate Malt	0.15 kg (5.1%)	60 %	827
Grain	Fawcett - Brown	0.2 kg (6.8%)	72 %	180