

nie Shell

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **23**
- SRM **24.4**
- Style **Brown Porter**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.4 liter(s)**
- Total mash volume **12.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|------|
| Grain | Viking Pale Ale malt | 2 kg (64.1%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ II | 0.5 kg (16%) | 79 % | 22 |
| Grain | Fawcett - Brown | 0.3 kg (9.6%) | 72 % | 180 |
| Grain | Fawcett - Pale Chocolate | 0.15 kg (4.8%) | 71 % | 600 |
| Grain | Special B Malt | 0.12 kg (3.8%) | 65.2 % | 315 |
| Grain | Carafa III | 0.05 kg (1.6%) | 70 % | 1034 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 15 g | 60 min | 5.1 % |
| Boil | East Kent Goldings | 15 g | 25 min | 5.1 % |
| Boil | East Kent Goldings | 10 g | 1 min | 5.1 % |