

# Piwo gorszego sortu

- Gravity **15.2 BLG**
- ABV ---
- IBU **46**
- SRM **37**
- Style **Robust Porter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **23.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (85.5%)	79 %	6
Grain	Strzegom Karmel 30	0.5 kg (8.5%)	60 %	35
Grain	Strzegom Czekoladowy 1200	0.25 kg (4.3%)	68 %	1202
Grain	Jęczmień palony	0.1 kg (1.7%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Eureka (Slo)	10 g	60 min	9.9 %
Boil	Wolf (Slo)	30 g	25 min	13.6 %
Boil	Eureka (Slo)	10 g	10 min	9.9 %
Whirlpool	Wolf (Slo)	20 g	0 min	13.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	---

## Extras

Type	Name	Amount	Use for	Time
Water Agent	gips piwowarski	1 g	Mash	---