

Pokój z widokiem na czarną dziurę

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **55**
- SRM **25.5**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	3 kg (51.7%)	80 %	3
Grain	Viking Pilsner malt	1.5 kg (25.9%)	82 %	5
Grain	Płatki orkiszowe	0.4 kg (6.9%)	80 %	4
Grain	Strzegom Czekoladowy 1200	0.25 kg (4.3%)	68 %	1202
Grain	Brown Malt (British Chocolate)	0.25 kg (4.3%)	70 %	128
Grain	Strzegom Czekoladowy 400	0.25 kg (4.3%)	68 %	400
Grain	Weyermann - Carapils	0.15 kg (2.6%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	60 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

Extras

Type	Name	Amount	Use for	Time
Flavor	Suska sechlońska	500 g	Boil	5 min
Flavor	płatki dębowe	25 g	Secondary	14 day(s)