

porter z resztek

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **25**
- SRM **26.7**
- Style **Brown Porter**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.6 liter(s)**
- Total mash volume **7.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|--------|------|
| Grain | Weyermann - Carafa III | 0.12 kg (6.5%) | 70 % | 1024 |
| Grain | Weyermann - Pale Ale Malt | 1.5 kg (80.6%) | 85 % | 7 |
| Grain | Weyermann Caramunich 3 | 0.09 kg (4.8%) | 76 % | 150 |
| Grain | Special B Malt | 0.15 kg (8.1%) | 65.2 % | 315 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil | Galena | 6 g | 60 min | 12 % |
| Aroma (end of boil) | East Kent Goldings | 17 g | 5 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|--------|---------|------------|
| FM11 Wichrowe Wzgórza | Ale | Liquid | 1000 ml | --- |