

## poter

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **26**
- SRM **16.3**
- Style **Brown Porter**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (80.8%)	81 %	4
Grain	Caramel/Crystal Malt - 60L	0.25 kg (5.1%)	74 %	118
Grain	Weyermann - Caraamber	0.25 kg (5.1%)	75 %	65
Grain	Weyermann - Carafa I	0.25 kg (5.1%)	70 %	690
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Grain	crisp brown	0.2 kg (4%)	75 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	12 g	60 min	12 %
Boil	marynka	13 g	15 min	6.5 %
Boil	marynka	20 g	10 min	6.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis