

Uwędzon

- Gravity **11.4 BLG**
- ABV ---
- IBU **28**
- SRM **27.9**
- Style **Robust Porter**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **10 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **19.7 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|------|
| Grain | wędzony gruszą | 3 kg (68.6%) | 80 % | 8 |
| Grain | Żytni | 1 kg (22.9%) | 85 % | 8 |
| Grain | Strzegom Karmel 600 | 0.27 kg (6.2%) | 68 % | 601 |
| Grain | Strzegom pszenica prażona | 0.1 kg (2.3%) | 70 % | 1000 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Sybilla | 20 g | 30 min | 7.5 % |
| Boil | Sybilla | 40 g | 10 min | 7.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| s 04 | Ale | Dry | 11 g | --- |