

# waiter

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **32**
- SRM **31.9**
- Style **Brown Porter**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.8 liter(s)**
- Total mash volume **30.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.3 kg (57.3%)	85 %	7
Grain	Strzegom Monachijski typ II	1.7 kg (22.7%)	79 %	22
Grain	Fawcett - Pale Chocolate	0.4 kg (5.3%)	71 %	600
Grain	Strzegom Czekoladowy 1200	0.4 kg (5.3%)	68 %	1202
Sugar	Milk Sugar (Lactose)	0.7 kg (9.3%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	/Tomahawk	25 g	60 min	16.1 %

## Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	700 g	Boil	5 min
Spice	ziarno kakaowca	250 g	Secondary	14 day(s)
Flavor	wiśnie	500 g	Secondary	14 day(s)