

X Sweet Porter

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **28**
- SRM **36.1**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **3 %**
- Size with trub loss **24.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.9 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (83.3%)	80 %	5
Grain	Caraaroma	0.5 kg (8.3%)	78 %	400
Grain	Weyermann - Chocolate Rye	0.25 kg (4.2%)	20 %	1050
Grain	Weyermann - Carafa III special	0.25 kg (4.2%)	70 %	1400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	12.5 %