

Zamieszanie w Grodzisku II (#52)

- Gravity **12.9 BLG**
- ABV ---
- IBU **25**
- SRM **32.6**
- Style **Brown Porter**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	2 kg (40.8%)	80 %	3
Grain	Viking Pilsner malt	2 kg (40.8%)	82 %	5
Grain	Black (Patent) Malt	0.2 kg (4.1%)	55 %	1350
Grain	Weyermann - Dehusked Carafa III	0.2 kg (4.1%)	70 %	1024
Grain	Steinbach karmelowy ciemny	0.3 kg (6.1%)	80 %	115
Grain	Castle Cafe	0.2 kg (4.1%)	75.5 %	480

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	8.8 %
Dry Hop	Marynka	25 g	5 day(s)	8.8 %
Dry Hop	Willamette	50 g	5 day(s)	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki dębowe	10 g	Secondary	7 day(s)