

A'la Porter 96

- Gravity **26.8 BLG**
- ABV **12.7 %**
- IBU **59**
- SRM **38.1**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **33.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **43.5 liter(s)**
- Total mash volume **58 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Vienna Malt	5 kg (34.5%)	79 %	7
Grain	Viking Munich Malt	5 kg (34.5%)	78 %	18
Grain	Viking Pale Ale malt	2 kg (13.8%)	80 %	5
Grain	Strzegom Karmel 150	1 kg (6.9%)	75 %	150
Grain	Strzegom Czekoladowy jasny	1 kg (6.9%)	68 %	400
Grain	Strzegom Czekoladowy ciemny	0.5 kg (3.4%)	68 %	800

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	100 g	60 min	12.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	22 g	Fermentis