

ciemne 3

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **17**
- SRM **38.4**
- Style **Robust Porter**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Pilzneński | 3 kg (40%) | 81 % | 4 |
| Grain | Strzegom Monachijski typ I | 2 kg (26.7%) | 79 % | 16 |
| Grain | Strzegom Karmel 600 | 1 kg (13.3%) | 68 % | 601 |
| Grain | Strzegom Czekoladowy jasny | 0.5 kg (6.7%) | 68 % | 400 |
| Grain | Strzegom Karmel 30 | 1 kg (13.3%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Magnum | 10 g | 60 min | 13.5 % |
| Aroma (end of boil) | Oktawia | 20 g | 15 min | 7.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|------|--------|--------|------------|
| WLP005 - British Ale Yeast | Ale | Liquid | 10 ml | White Labs |