

# CzokoPrzypal

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU ---
- SRM **33.3**
- Style **Brown Porter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **20.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.3 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (88.9%)	80 %	5
Grain	Strzegom Czekoladowy ciemny	0.5 kg (11.1%)	68 %	1200

## Extras

Type	Name	Amount	Use for	Time
Spice	wanilia	11 g	Boil	1 min
Spice	cynamon	11 g	Boil	1 min