

## Karol, umyj se.... Nie ważne...

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **24**
- SRM **26.7**
- Style **Brown Porter**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

### Fermentables

| Type  | Name                                   | Amount        | Yield | EBC  |
|-------|--|---------------|-------|------|
| Grain | Viking Pale Ale malt                   | 5 kg (84.7%)  | 80 %  | 5    |
| Grain | Caramunich® typ I                      | 0.3 kg (5.1%) | 73 %  | 80   |
| Grain | Fawcett - Brown                        | 0.2 kg (3.4%) | 72 %  | 180  |
| Grain | Fawcett -<br>Pszeniczny<br>Czekoladowy | 0.4 kg (6.8%) | 73 %  | 1001 |

### Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | Marynka            | 17 g   | 60 min | 10 %       |
| Boil    | East Kent Goldings | 15 g   | 20 min | 5.1 %      |
| Boil    | East Kent Goldings | 15 g   | 5 min  | 5.1 %      |