

# Kuba Angielski leń

- Gravity **15 BLG**
- ABV ---
- IBU **30**
- SRM **34.8**
- Style **Robust Porter**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **35.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.2 liter(s)**
- Total mash volume **30.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	4.6 kg (59.6%)	81 %	6
Grain	Strzegom Wiedeński	1.5 kg (19.4%)	79 %	10
Grain	Barley, Flaked	0.4 kg (5.2%)	70 %	4
Grain	Caramel/Crystal Malt - 120L	0.22 kg (2.8%)	72 %	236
Grain	Caramel/Crystal Malt - 10L	0.25 kg (3.2%)	75 %	20
Grain	Weyermann - Carafa I	0.2 kg (2.6%)	70 %	690
Grain	Carafa III	0.2 kg (2.6%)	70 %	1034
Grain	Weyermann - Chocolate Rye	0.2 kg (2.6%)	20 %	493
Grain	Biscuit Malt	0.15 kg (1.9%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	50 g	30 min	4.5 %
Boil	Progress	51 g	30 min	5.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	100 ml	Fermentum Mobile