

## nie Shell

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **23**
- SRM **24.4**
- Style **Brown Porter**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.4 liter(s)**
- Total mash volume **12.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (64.1%)	80 %	5
Grain	Strzegom Monachijski typ II	0.5 kg (16%)	79 %	22
Grain	Fawcett - Brown	0.3 kg (9.6%)	72 %	180
Grain	Fawcett - Pale Chocolate	0.15 kg (4.8%)	71 %	600
Grain	Special B Malt	0.12 kg (3.8%)	65.2 %	315
Grain	Carafa III	0.05 kg (1.6%)	70 %	1034

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	15 g	60 min	5.1 %
Boil	East Kent Goldings	15 g	25 min	5.1 %
Boil	East Kent Goldings	10 g	1 min	5.1 %