

# Resztkowy Brown Porter

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **29**
- SRM **22.3**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.1 liter(s)**
- Total mash volume **16.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszoniczny	0.6 kg (14.5%)	85 %	4
Adjunct	Pszonica niesłodowana	0.1 kg (2.4%)	75 %	3
Grain	Caramel/Crystal Malt - 20L	0.3 kg (7.2%)	75 %	39
Grain	Strzegom Pale Ale	1 kg (24.1%)	79 %	6
Grain	Żytni	0.65 kg (15.7%)	85 %	8
Grain	Fawcett - Pszoniczny Czekoladowy	0.3 kg (7.2%)	73 %	1001
Grain	Strzegom Karmel 150	0.2 kg (4.8%)	75 %	150
Grain	Monachijski	1 kg (24.1%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	5 g	60 min	10 %
Boil	Palisade	35 g	5 min	7.5 %
Boil	Simcoe	20 g	10 min	13.2 %
Boil	Citra	20 g	5 min	12 %