

waiter

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **32**
- SRM **31.9**
- Style **Brown Porter**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.8 liter(s)**
- Total mash volume **30.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|------|
| Grain | Weyermann - Pale Ale Malt | 4.3 kg (57.3%) | 85 % | 7 |
| Grain | Strzegom Monachijski typ II | 1.7 kg (22.7%) | 79 % | 22 |
| Grain | Fawcett - Pale Chocolate | 0.4 kg (5.3%) | 71 % | 600 |
| Grain | Strzegom Czekoladowy 1200 | 0.4 kg (5.3%) | 68 % | 1202 |
| Sugar | Milk Sugar (Lactose) | 0.7 kg (9.3%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | /Tomahawk | 25 g | 60 min | 16.1 % |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------|--------|-----------|-----------|
| Flavor | laktoza | 700 g | Boil | 5 min |
| Spice | ziarno kakaowca | 250 g | Secondary | 14 day(s) |
| Flavor | wiśnie | 500 g | Secondary | 14 day(s) |