

X Sweet Porter

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **28**
- SRM **36.1**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **3 %**
- Size with trub loss **24.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.9 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 5 kg (83.3%) | 80 % | 5 |
| Grain | Caraaroma | 0.5 kg (8.3%) | 78 % | 400 |
| Grain | Weyermann - Chocolate Rye | 0.25 kg (4.2%) | 20 % | 1050 |
| Grain | Weyermann - Carafa III special | 0.25 kg (4.2%) | 70 % | 1400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 25 g | 60 min | 12.5 % |