

## Zgorzkniała Czekolada 2

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **32**
- SRM **26.7**
- Style **Robust Porter**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **3 %**
- Size with trub loss **25.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

### Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (89.3%)	80 %	5
Grain	Weyermann żytni Czekoladowy	0.25 kg (4.5%)	70 %	1050
Grain	Weyermann Pszeniczny Czekoladowy	0.25 kg (4.5%)	70 %	1050
Grain	Weyermann - Carawheat	0.1 kg (1.8%)	77 %	97

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	12.5 %
Aroma (end of boil)	Fuggles	50 g	5 min	4.5 %