

Zgorzkniata Czekolada 2

- 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 % |