

żytni brown porter

- Gravity **13.3 BLG**
- ABV ---
- IBU **25**
- SRM **23.4**
- 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.5 kg (64.8%)	79 %	6
Grain	Płatki żytnie	1 kg (18.5%)	75 %	5
Grain	Fawcett - Brown	0.5 kg (9.3%)	72 %	180
Grain	Crystal 150 - Castle Malting	0.25 kg (4.6%)	78 %	150
Grain	Castle Malting Cafe	0.15 kg (2.8%)	50 %	500

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	8.8 %
Boil	Admiral	10 g	20 min	13.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale