

#22 Porter

- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **33**
- SRM **35.4**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.5 liter(s)**
- Total mash volume **24.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (81.3%)	80 %	5
Grain	Płatki owsiane	0.4 kg (6.5%)	85 %	3
Grain	Fawcett - Pszeniczny Czekoladowy	0.3 kg (4.9%)	73 %	1001
Grain	Weyermann - Carafa I	0.15 kg (2.4%)	70 %	690
Grain	Caraaroma	0.3 kg (4.9%)	78 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	100 ml	Safale