

# brązik

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU ---
- SRM **21.3**
- Style **Brown Porter**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.7 liter(s)**
- Total mash volume **12.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.2 kg (68.1%)	81 %	4
Grain	Strzegom Monachijski typ II	0.5 kg (15.5%)	79 %	22
Grain	Strzegom Karmel 300	0.225 kg (7%)	70 %	299
Grain	Fawcett - Brown	0.225 kg (7%)	72 %	180
Grain	Fawcett - Pszeniczny Czekoladowy	0.08 kg (2.5%)	73 %	1001