

## ciemne 3

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **17**
- SRM **38.4**
- Style **Robust Porter**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (40%)	81 %	4
Grain	Strzegom Monachijski typ I	2 kg (26.7%)	79 %	16
Grain	Strzegom Karmel 600	1 kg (13.3%)	68 %	601
Grain	Strzegom Czekoladowy jasny	0.5 kg (6.7%)	68 %	400
Grain	Strzegom Karmel 30	1 kg (13.3%)	75 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	13.5 %
Aroma (end of boil)	Oktawia	20 g	15 min	7.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP005 - British Ale Yeast	Ale	Liquid	10 ml	White Labs