

# czoko pomarańczowy porter

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **20**
- SRM **24.1**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.6 liter(s)**
- Total mash volume **18.2 liter(s)**

## Fermentables

| Type  | Name                                  | Amount         | Yield | EBC  |
|-------|---------------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt                  | 3 kg (65.9%)   | 80 %  | 6    |
| Grain | Cookie Viking Malt                    | 0.25 kg (5.5%) | 79 %  | 50   |
| Grain | Czekoladowy Jasny Viking              | 0.5 kg (11%)   | 68 %  | 400  |
| Grain | Weyermann Special W                   | 0.3 kg (6.6%)  | --- % | 300  |
| Grain | Prażone ziarna jęczmienia Viking Malt | 0.1 kg (2.2%)  | --- % | 1000 |
| Grain | Płatki owsiane                        | 0.4 kg (8.8%)  | 60 %  | 3    |

## Hops

| Use for | Name              | Amount | Time     | Alpha acid |
|---------|-------------------|--------|----------|------------|
| Boil    | Lublin (Lubelski) | 25 g   | 60 min   | 4 %        |
| Boil    | Marynka           | 20 g   | 10 min   | 10 %       |
| Dry Hop | Lublin (Lubelski) | 25 g   | 7 day(s) | 4 %        |
| Dry Hop | Amarillo          | 30 g   | 7 day(s) | 9.5 %      |