

# Czyszczenie magazynu

---

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **51**
- SRM **32.7**
- 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 **24.2 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.9 liter(s)**
- Total mash volume **22.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.6 kg (64%)	79 %	6
Grain	Strzegom Pszeniczny	1 kg (17.8%)	81 %	6
Grain	Fawcett - Pszeniczny Czekoladowy	0.55 kg (9.8%)	73 %	1001
Grain	Weyermann - Carawheat	0.475 kg (8.4%)	77 %	97

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Columbus/Tomahawk/Zeus	30 g	10 min	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis