

## Exp BP 95

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU ---
- SRM **22.8**
- Style **Brown Porter**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

### Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt        | 2.5 kg (67.6%) | 80 %  | 5   |
| Grain | Fawcett - Brown             | 0.5 kg (13.5%) | 72 %  | 180 |
| Grain | Strzegom<br>Czekoladowy 400 | 0.3 kg (8.1%)  | 68 %  | 400 |
| Grain | Barley, Flaked              | 0.4 kg (10.8%) | 70 %  | 4   |