

## Karol, umyj se.... Nie ważne...

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **24**
- SRM **26.7**
- 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 **25.3 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (84.7%)	80 %	5
Grain	Caramunich® typ I	0.3 kg (5.1%)	73 %	80
Grain	Fawcett - Brown	0.2 kg (3.4%)	72 %	180
Grain	Fawcett - Pszeniczny Czekoladowy	0.4 kg (6.8%)	73 %	1001

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	17 g	60 min	10 %
Boil	East Kent Goldings	15 g	20 min	5.1 %
Boil	East Kent Goldings	15 g	5 min	5.1 %