

Može teraz ?

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU ---
- SRM **17.7**
- Style **Brown Porter**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.5 liter(s)**
- Total mash volume **11.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Chevallier Heritage	1.5 kg (52.8%)	80 %	5
Grain	Žytni	1 kg (35.2%)	85 %	8
Grain	amber crisp	0.07 kg (2.5%)	60 %	70
Grain	Weyermann - Carafa I	0.15 kg (5.3%)	70 %	690
Grain	Fawcett - Brown	0.12 kg (4.2%)	72 %	180