

## Porter

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU ---
- SRM ---
- Style **Brown Porter**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **10 min**
- Evaporation rate **5 %/h**
- Boil size **25.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Brew-kit Silesian Porter chmielony	1.7 kg (38.6%)	--- %	---
Liquid Extract	Gozdawa ekstrakt słodowy jasny	1.7 kg (38.6%)	--- %	---
Sugar	Glukoza	1 kg (22.7%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Lublin (Lubelski)	25 g	4 day(s)	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale
Uwodnione				

### Extras

Type	Name	Amount	Use for	Time
Flavor	Kawa	15 g	Secondary	4 day(s)
Ziarnista, pokryszona				
Flavor	Śliwki	50 g	Secondary	4 day(s)
Other	Słód palony karmelowy EBC 600	500 g	Boil	15 min