

# porter czekoladka

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **26**
- SRM **25**
- Style **Brown Porter**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.4 kg (75.9%)	80 %	5
Grain	Strzegom Czekoladowy jasny	0.7 kg (12.1%)	68 %	400
Grain	Strzegom Czekoladowy ciemny	0.1 kg (1.7%)	68 %	1200
Grain	Special B Malt	0.3 kg (5.2%)	65.2 %	315
Grain	Abbey Malt Weyermann	0.3 kg (5.2%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	14 %