

porter dojebany ze hej

- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU **40**
- SRM **38.8**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **120 min**
- Evaporation rate **15 %/h**
- Boil size **22.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.6 liter(s)**
- Total mash volume **29 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	1.5 kg (23.3%)	79 %	22
Grain	Strzegom Wiedeński	1 kg (15.5%)	79 %	10
Grain	Viking Pale Ale malt	2.5 kg (38.8%)	80 %	5
Grain	Weyermann Specjal W	0.2 kg (3.1%)	68 %	300
Grain	Aromatic Malt	0.25 kg (3.9%)	78 %	51
Grain	Viking Melanoidynowy	0.25 kg (3.9%)	75 %	60
Grain	Cafe Light	0.3 kg (4.7%)	78 %	250
Grain	Weyermann - Chocolate Rye	0.2 kg (3.1%)	20 %	493
Grain	Castle Wheat Black	0.25 kg (3.9%)	70 %	1250

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zombie	30 g	60 min	9.8 %
Boil	Topaz	5 g	60 min	18 %