

## Porter malinowy

---

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **23**
- SRM **25.2**
- Style **Brown Porter**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Fermentables

| Type  | Name                       | Amount        | Yield  | EBC |
|-------|----------------------------|---------------|--------|-----|
| Grain | Viking Pale Ale malt       | 3.5 kg (66%)  | 80 %   | 5   |
| Grain | Strzegom Monachijski typ I | 1 kg (18.9%)  | 79 %   | 16  |
| Grain | Jęczmień palony            | 0.2 kg (3.8%) | 55 %   | 985 |
| Grain | Czekoladowy                | 0.3 kg (5.7%) | 60 %   | 788 |
| Sugar | Milk Sugar (Lactose)       | 0.3 kg (5.7%) | 76.1 % | 0   |

### Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Galaxy | 15 g   | 60 min | 15 %       |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |

### Extras

| Type   | Name        | Amount | Use for | Time |
|--------|-------------|--------|---------|------|
| Flavor | Sok z malin | 2000 g | Primary | ---  |