

# Porter Wysłodki

- Gravity **6.8 BLG**
- ABV **2.6 %**
- IBU **16**
- SRM **22.9**
- Style **Brown Porter**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **17.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.4 liter(s)**
- Total mash volume **7.2 liter(s)**

## Fermentables

| Type  | Name                             | Amount         | Yield | EBC  |
|-------|----------------------------------|----------------|-------|------|
| Grain | Viking Vienna Malt               | 0.8 kg (44.4%) | 79 %  | 7    |
| Grain | Viking Wheat Malt                | 0.3 kg (16.7%) | 83 %  | 5    |
| Grain | Viking Pale Cookie               | 0.3 kg (16.7%) | 70 %  | 25   |
| Grain | Strzegom Barwiący<br>OBŁUSZCZONY | 0.2 kg (11.1%) | 68 %  | 1100 |
| Grain | Strzegom Karmel<br>300           | 0.1 kg (5.6%)  | 70 %  | 299  |
| Grain | Oats, Flaked                     | 0.1 kg (5.6%)  | --- % | ---  |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | East Kent Goldings | 25 g   | 10 min | 5.1 %      |
| Boil    | Lomik              | 25 g   | 10 min | 3.8 %      |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 200 ml | Fermentis  |