

## warka2

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **70**
- SRM **16.5**
- Style **Brown Porter**

### Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **10.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.6 liter(s)**
- Total mash volume **7.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	1 kg (54.1%)	80 %	7
Grain	Monachijski	0.5 kg (27%)	80 %	16
Grain	Pilzneński	0.25 kg (13.5%)	81 %	4
Grain	Czekoladowy	0.1 kg (5.4%)	60 %	788

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	50 min	13.5 %
Aroma (end of boil)	Admiral	10 g	10 min	14.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Pure Ale Yeast 7	Ale	Dry	11 g	---