

# żyto portowe

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **28**
- SRM **26.2**
- Style **Brown Porter**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Żytni	1.5 kg (30%)	85 %	8
Grain	Rye, Flaked	0.3 kg (6%)	78.3 %	4
Grain	Viking Pale Ale malt	2 kg (40%)	80 %	5
Grain	Abbey Castle	0.1 kg (2%)	80 %	45
Grain	Strzegom Monachijski typ II	0.5 kg (10%)	79 %	22
Grain	Strzegom Karmel 300	0.2 kg (4%)	70 %	299
Grain	Jęczmień palony	0.1 kg (2%)	55 %	985
Grain	Strzegom Karmel 600	0.2 kg (4%)	68 %	601
Grain	Fawcett - Pszeniczny Czekoladowy	0.1 kg (2%)	73 %	1001

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	28 g	60 min	7 %
Boil	Brewers Gold	10 g	20 min	4 %
Boil	Brewers Gold	10 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
gozdawa 04	Ale	Dry	10 g	---