

# Ciemne kolejne 300g karmelu

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **21**
- SRM **12.7**
- Style **Brown Porter**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	5 kg (94.3%)	81 %	4
Grain	Strzegom Karmel 600	0.3 kg (5.7%)	68 %	601

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	35 g	45 min	4.7 %
Boil	talus	19 g	15 min	7.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis