

Porter

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **44**
- SRM **33.3**
- Style **Brown Porter**

Batch size

- Expected quantity of finished beer **28.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **34.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|------|
| Grain | Pilzneński | 3 kg (50.8%) | 81 % | 4 |
| Grain | Monachijski | 1 kg (16.9%) | 80 % | 16 |
| Grain | Viking Pale Ale malt | 1 kg (16.9%) | 80 % | 5 |
| Grain | Czekoladowy | 0.3 kg (5.1%) | 60 % | 1200 |
| Grain | Strzegom Karmel 150 | 0.3 kg (5.1%) | 75 % | 600 |
| Grain | Strzegom Barwiący | 0.3 kg (5.1%) | 68 % | 1300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------|--------|--------|------------|
| Boil | Nugget | 30 g | 60 min | 15 % |
| Aroma (end of boil) | Fusion UK | 30 g | 10 min | 6.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | --- |