

## Porter malinowy

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **23**
- SRM **25.2**
- Style **Brown Porter**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (66%)	80 %	5
Grain	Strzegom Monachijski typ I	1 kg (18.9%)	79 %	16
Grain	Jęczmień palony	0.2 kg (3.8%)	55 %	985
Grain	Czekoladowy	0.3 kg (5.7%)	60 %	788
Sugar	Milk Sugar (Lactose)	0.3 kg (5.7%)	76.1 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	15 g	60 min	15 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Flavor	Sok z malin	2000 g	Primary	---