

turbo czoko

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **20**
- SRM **31.5**
- Style **Brown Porter**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (78.1%)	80 %	5
Grain	Fawcett - Brown	0.3 kg (9.4%)	72 %	180
Grain	Fawcett - Pale Chocolate	0.3 kg (9.4%)	71 %	600
Grain	Carafa III	0.1 kg (3.1%)	70 %	1034

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	10 %
Boil	Fusion UK	10 g	5 min	4.57 %

Notes

- na 20l 4,5g kredy 1,3 gipsu 1,5g sody oczyszczonej, profil Londyn
ziarno podpiekać w piekarniku 8 minut 220 stopni i mieszać co chwile
250g na 10l
Oct 18, 2021, 8:43 PM