Porter Wysłodki

- Gravity **6.8 BLG**
- ABV **2.6 %**
- IBU **16**
- SRM **22.9**
- Style **Brown Porter**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **17.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.4 liter(s)**
- Total mash volume **7.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Vienna Malt	0.8 kg *(44.4%)*	79 %	7
Grain	Viking Wheat Malt	0.3 kg *(16.7%)*	83 %	5
Grain	Viking Pale Cookie	0.3 kg *(16.7%)*	70 %	25
Grain	Strzegom Barwiący OBŁUSZCZONY	0.2 kg *(11.1%)*	68 %	1100
Grain	Strzegom Karmel 300	0.1 kg *(5.6%)*	70 %	299
Grain	Oats, Flaked	0.1 kg *(5.6%)*	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	25 g	10 min	5.1 %
Boil	Lomik	25 g	10 min	3.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis