Foock ChristMass

- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **---**
- SRM **32.7**
- Style **Brown Porter**

Batch size

- Expected quantity of finished beer **36 liter(s)**
- Trub loss **5 %**
- Size with trub loss **37.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **43.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **42 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	7 kg *(50%)*	85 %	7
Grain	Fawcett - Brown	1.5 kg *(10.7%)*	72 %	180
Grain	Oat malt	2 kg *(14.3%)*	80 %	5.5
Grain	Viking Wheat Malt	2 kg *(14.3%)*	83 %	5
Grain	Fawcett - Pszeniczny Czekoladowy	0.5 kg *(3.6%)*	73 %	1001
Grain	Weyermann - caramel wheat	0.5 kg *(3.6%)*	70 %	120
Grain	Castle Cafe	0.5 kg *(3.6%)*	75.5 %	480