Lagun

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **23**
- SRM **19.7**
- Style **Brown Porter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg *(69.6%)*	80 %	5
Grain	Brown Malt (British Chocolate)	1 kg *(17.4%)*	70 %	128
Grain	Special B Malt	0.5 kg *(8.7%)*	65.2 %	315
Grain	Żytni	0.25 kg *(4.3%)*	85 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %