

-
- Gravity **17.3 BLG**
 - ABV **7.4 %**
 - IBU **38**
 - SRM **25**
 - Style **Robust Porter**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **24.8 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Peat Smoked Malt	5 kg (87.7%)	74 %	6
Grain	Fawcett - Crystal	0.4 kg (7%)	70 %	160
Grain	Fawcett - Pszeniczny Czekoladowy	0.3 kg (5.3%)	73 %	1001

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	25 g	60 min	12.6 %
Aroma (end of boil)	Simcoe	25 g	5 min	12.6 %