

## #5 Peated Robust Porter

---

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **30**
- SRM **32.4**
- Style **Robust Porter**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (37.5%)	80 %	5
Grain	Strzegom Monachijski typ II	1.5 kg (18.8%)	79 %	22
Grain	Słód CHÂTEAU PEATED	2 kg (25%)	80 %	4
Grain	Strzegom Karmel 300	0.5 kg (6.3%)	70 %	299
Grain	Strzegom Czekoladowy 400	0.5 kg (6.3%)	68 %	400
Grain	Strzegom Karmel 600	0.5 kg (6.3%)	68 %	601

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	100 g	10 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale