

## N°2 ROBUS PORTET

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **31**
- SRM **21**
- Style **Robust Porter**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **15.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.3 liter(s)**
- Total mash volume **15 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (80%)	80 %	5
Grain	Brown Malt (British Chocolate)	0.25 kg (6.7%)	70 %	128
Grain	Fawcett - Pszeniczny Czekoladowy	0.1 kg (2.7%)	73 %	1001
Grain	Strzegom Czekoladowy 400	0.1 kg (2.7%)	68 %	400
Grain	Caramel/Crystal Malt - 120L	0.1 kg (2.7%)	72 %	236
Grain	Płatki owsiane	0.2 kg (5.3%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %