

Peated Robust Porter 2024

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **40**
- SRM **29.7**
- Style **Robust Porter**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **24.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------|---------------|--------|------|
| Grain | Słód CHÂTEAU PEATED | 5 kg (72.5%) | 80 % | 4 |
| Grain | Weyermann - Light Munich Malt | 0.4 kg (5.8%) | 82 % | 14 |
| Grain | Weyermann - Dehusked Carafa III | 0.3 kg (4.3%) | 70 % | 1024 |
| Grain | Special B | 0.3 kg (4.3%) | 65.2 % | 315 |
| Grain | Caraaroma | 0.3 kg (4.3%) | 78 % | 350 |
| Grain | Strzegom Wiedeński | 0.6 kg (8.7%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | Marynka | 50 g | 60 min | 7.9 % |
| Boil | Styrian Golding | 20 g | 5 min | 3.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 11 g | safale |