

## Robust porter

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **35**
- SRM **31.5**
- Style **Robust Porter**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 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	4.5 kg (78.3%)	80 %	5
Grain	Carabohemian	0.4 kg (7%)	70 %	200
Grain	Weyermann Caramunich 3	0.4 kg (7%)	76 %	150
Grain	Fawcett - Pszeniczny Czekoladowy	0.3 kg (5.2%)	73 %	1001
Grain	Weyermann - Carafa III Special	0.15 kg (2.6%)	70 %	1400

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	30 g	60 min	10.5 %
Boil	Willamette	15 g	15 min	5 %
Aroma (end of boil)	East Kent Goldings	20 g	0 min	5.1 %

### Extras

Type	Name	Amount	Use for	Time
Fining	whirfloc	1.25 g	Boil	15 min