

# Rubus porter

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **43**
- SRM **21.1**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **23.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5.283 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **33.3 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **75.6 C**, Time **10 min**

## Mash step by step

- Heat up **28 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **10 min** at **75.6C**
- Sparge using **0.4 liter(s)** of **76C** water or to achieve **23.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.5 kg (66%)	79 %	6
Grain	Strzegom Pilzneński	0.5 kg (9.4%)	80 %	4
Grain	Karmelowy Jasny 30EBC	0.5 kg (9.4%)	75 %	30
Grain	Cara-Pils/Dextrine	0.5 kg (9.4%)	72 %	4
Grain	Czekoladowy	0.15 kg (2.8%)	60 %	788
Grain	Barwiący	0.15 kg (2.8%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	50 min	12 %
Boil	Lublin (Lubelski)	15 g	20 min	3.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Slant	200 ml	---

## Notes

- Odfermentowanie do 2blg  
*Apr 24, 2019, 11:35 PM*