

# 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<br>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*