

Salt Cocoa Rye Robust Porter

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **45**
- SRM **30.9**
- Style **Robust Porter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **31 liter(s)**
- Total mash volume **38.8 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **72 C**, Time **15 min**
- Temp **75 C**, Time **5 min**

Mash step by step

- Heat up **31 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **75C**
- Sparge using **3.2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Castle Pale Ale | 5 kg (64.5%) | 80 % | 8 |
| Grain | Strzegom Monachijski typ I | 1 kg (12.9%) | 79 % | 16 |
| Grain | Płatki żytnie | 0.7 kg (9%) | 85 % | 3 |
| Grain | Strzegom Czekoladowy jasny | 0.25 kg (3.2%) | 68 % | 400 |
| Grain | Weyermann - Chocolate Rye | 0.25 kg (3.2%) | 20 % | 493 |
| Grain | Weyermann - Chocolate Wheat | 0.2 kg (2.6%) | 74 % | 788 |
| Grain | Karmelowy żytni Strzegom | 0.2 kg (2.6%) | 75 % | 150 |
| Grain | Carafa III | 0.15 kg (1.9%) | 70 % | 1034 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------|--------|--------|------------|
| Boil | Magnum 2017 | 34 g | 60 min | 11.5 % |
| Boil | Chinook 2017 | 8 g | 60 min | 13 % |

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|-------|--------|------------------|
| FM11 Wichrowe Wzgórza | Ale | Slant | 200 ml | Fermentum Mobile |

Notes

- Ciemne słody dodane przy 72 stopniach.
Apr 4, 2020, 2:58 PM