

## Robust Porter 16

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **31**
- SRM **21.4**
- Style **American Amber Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

### Fermentables

| Type  | Name                        | Amount        | Yield | EBC  |
|-------|-----------------------------|---------------|-------|------|
| Grain | Viking Pale Ale malt        | 5 kg (76.9%)  | 80 %  | 5    |
| Grain | Strzegom Monachijski typ II | 1 kg (15.4%)  | 79 %  | 22   |
| Grain | Strzegom Karmel 300         | 0.2 kg (3.1%) | 70 %  | 299  |
| Grain | Strzegom Karmel 600         | 0.2 kg (3.1%) | 68 %  | 601  |
| Grain | Strzegom Czekoladowy ciemny | 0.1 kg (1.5%) | 68 %  | 1200 |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Magnum  | 20 g   | 60 min | 13.5 %     |
| Boil    | Fuggles | 30 g   | 10 min | 4.5 %      |

### Notes

- Słód pale ale VIKING MALT 4kg
- Słód monachijski typ II VIKING MALT 1kg
- Słód karmelowy 300 VIKING MALT 0,2kg
- Słód karmelowy 600 VIKING MALT 0,2kg
- Słód czekoladowy ciemny VIKING MALT 0,1kg

Chmiel goryczkowy Magnum 20g  
Chmiel aromatyczny Fuggles 30g  
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