

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **38**
- SRM **25**
- 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 **60 min**
- Evaporation rate **20 %/h**
- Boil size **24.8 liter(s)**

### Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

### Fermentables

| Type  | Name                                   | Amount        | Yield | EBC  |
|-------|----------------------------------------|---------------|-------|------|
| Grain | Peat Smoked Malt                       | 5 kg (87.7%)  | 74 %  | 6    |
| Grain | Fawcett - Crystal                      | 0.4 kg (7%)   | 70 %  | 160  |
| Grain | Fawcett -<br>Pszeniczny<br>Czekoladowy | 0.3 kg (5.3%) | 73 %  | 1001 |

### Hops

| Use for             | Name   | Amount | Time   | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil                | Simcoe | 25 g   | 60 min | 12.6 %     |
| Aroma (end of boil) | Simcoe | 25 g   | 5 min  | 12.6 %     |