

# Los Porteros

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **37**
- SRM **22.4**
- Style **Robust Porter**

## Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **40.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.5 liter(s)**
- Total mash volume **36.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	8 kg (87.1%)	81 %	4
Grain	Strzegom Czekoladowy jasny	0.5 kg (5.4%)	68 %	400
Grain	Strzegom Barwiący	0.18 kg (2%)	68 %	1300
Grain	Strzegom pszenica prażona	0.05 kg (0.5%)	70 %	1000
Grain	Strzegom Karmel 150	0.35 kg (3.8%)	75 %	150
Grain	Strzegom Karmel 300	0.1 kg (1.1%)	70 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nugget	30 g	60 min	15 %
Boil	Nugget	10 g	30 min	15 %
Boil	Cascade	20 g	5 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale

## Notes

- Brak barwiącego 350-450 EBC  
<https://www.homebrewersassociation.org/homebrew-recipe/dreaded-robust-porter/>  
Nugget 2015  
Aug 22, 2017, 9:47 AM