

## Robust Porter

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- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **18**
- SRM **21**
- Style **Robust Porter**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **27.7 liter(s)**

### Steps

- Temp **62 C**, Time **35 min**
- Temp **72 C**, Time **10 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **21.5 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **35 min** at **62C**
- Keep mash **25 min** at **72C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount         | Yield  | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | Weyermann - Pale Ale Malt   | 3.8 kg (59.4%) | 85 %   | 7   |
| Grain | Weyermann - Carapils        | 0.5 kg (7.8%)  | 78 %   | 4   |
| Grain | Weyermann - Pale Wheat Malt | 0.4 kg (6.3%)  | 85 %   | 5   |
| Grain | Strzegom Monachijski typ I  | 0.4 kg (6.3%)  | 79 %   | 16  |
| Grain | Carafa II                   | 0.3 kg (4.7%)  | 70 %   | 812 |
| Grain | Strzegom Karmel 150         | 0.3 kg (4.7%)  | 75 %   | 150 |
| Grain | Żytni                       | 0.2 kg (3.1%)  | 85 %   | 8   |
| Grain | Biscuit Malt                | 0.25 kg (3.9%) | 79 %   | 45  |
| Sugar | Candi Sugar, Clear          | 0.25 kg (3.9%) | 78.3 % | 2   |

### Hops

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

|      |         |      |        |       |
|------|---------|------|--------|-------|
| Boil | Fuggles | 15 g | 30 min | 4.5 % |
|------|---------|------|--------|-------|

## Yeasts

| Name                      | Type | Form   | Amount | Laboratory       |
|---------------------------|------|--------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale  | Liquid | 30 ml  | Fermentum Mobile |

## Notes

- Ciemne słydy po 45 zacierania

Chciałbym aby piwo było zbalansowane. Standardowy, przyjemny porter niewychylający się w żadną stronę.  
*Mar 18, 2021, 9:17 PM*