

Robust Porter

- 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 %
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Yeasts

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

Notes

- Ciemne słody po 45 zacierania

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