

Robust Porter

- Gravity **16.6 BLG**
- ABV ---
- IBU **48**
- SRM **56.8**
- Style **Robust Porter**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **68 C**, Time **70 min**

Mash step by step

- Heat up **16.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 2.5 kg (46.3%) | 80 % | 5 |
| Grain | Monachijski | 1.5 kg (27.8%) | 80 % | 16 |
| Grain | Karmelowy PL | 0.5 kg (9.3%) | 75 % | 300 |
| Grain | Caraaroma | 0.5 kg (9.3%) | 78 % | 400 |
| Grain | Strzegom Czekoladowy ciemny | 0.2 kg (3.7%) | 68 % | 1200 |
| Grain | Płatki owsiane | 0.2 kg (3.7%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 50 g | 60 min | 4.5 % |
| Boil | Chinook | 10 g | 60 min | 11.2 % |
| Aroma (end of boil) | Lublin (Lubelski) | 10 g | 10 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|------|------|--------|------------|
| Fermentis s04 | Ale | Dry | 11.5 g | fermentis |

Notes

- ee
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