

Salt Cocoa Rye Robust Porter

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **45**
- SRM **30.9**
- Style **Robust Porter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **31 liter(s)**
- Total mash volume **38.8 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **72 C**, Time **15 min**
- Temp **75 C**, Time **5 min**

Mash step by step

- Heat up **31 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **75C**
- Sparge using **3.2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	5 kg (64.5%)	80 %	8
Grain	Strzegom Monachijski typ I	1 kg (12.9%)	79 %	16
Grain	Płatki żytnie	0.7 kg (9%)	85 %	3
Grain	Strzegom Czekoladowy jasny	0.25 kg (3.2%)	68 %	400
Grain	Weyermann - Chocolate Rye	0.25 kg (3.2%)	20 %	493
Grain	Weyermann - Chocolate Wheat	0.2 kg (2.6%)	74 %	788
Grain	Karmelowy żytni Strzegom	0.2 kg (2.6%)	75 %	150
Grain	Carafa III	0.15 kg (1.9%)	70 %	1034

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum 2017	34 g	60 min	11.5 %
Boil	Chinook 2017	8 g	60 min	13 %

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
FM11 Wichrowe Wzgórze	Ale	Slant	200 ml	Fermentum Mobile

Notes

- Ciemne słody dodane przy 72 stopniach.
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