

# Stout porter

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU ---
- SRM **35**
- Style **Robust Porter**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **30 min**
- Evaporation rate **12 %/h**
- Boil size **28.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **33.5 liter(s)**
- Total mash volume **40.2 liter(s)**

## Steps

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

## Mash step by step

- Heat up **33.5 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **70 min** at **68C**
- Sparge using **1.9 liter(s)** of **76C** water or to achieve **28.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (59.7%)	80 %	5
Grain	Strzegom Pszeniczny	0.5 kg (7.5%)	81 %	6
Grain	Płatki owsiane	0.6 kg (9%)	60 %	3
Grain	Płatki pszeniczne	0.6 kg (9%)	60 %	3
Grain	Weyermann - Dehusked Carafa III	0.25 kg (3.7%)	70 %	1024
Grain	chocolat castle malting	0.25 kg (3.7%)	75 %	1000
Grain	Strzegom Karmel 300	0.25 kg (3.7%)	70 %	299
Grain	Black Barley (Roast Barley)	0.25 kg (3.7%)	55 %	985