

# 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  |