

N°1 Robus Portet

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **42**
- SRM **29.5**
- Style **Robust Porter**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.2 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 4 kg (81.6%) | 80 % | 5 |
| Grain | Brown Malt (British Chocolate) | 0.25 kg (5.1%) | 70 % | 128 |
| Grain | Caramel/Crystal Malt - 120L | 0.25 kg (5.1%) | 72 % | 236 |
| Grain | Strzegom Czekoladowy ciemny | 0.1 kg (2%) | 68 % | 1200 |
| Grain | Strzegom Czekoladowy jasny | 0.25 kg (5.1%) | 68 % | 400 |
| Grain | Jęczmień palony | 0.05 kg (1%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 18 g | 60 min | 4 % |
| Boil | Magnat | 22 g | 60 min | 11.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Safale |