

## Robust Coffee Porter

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **35**
- SRM **34.4**
- Style **Robust Porter**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **32.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **32.7 liter(s)**

### Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

### Mash step by step

- Heat up **24.5 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **32.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (48.9%)	80 %	5
Grain	Monachijski	2 kg (24.4%)	80 %	16
Grain	Płatki owsiane	1 kg (12.2%)	85 %	3
Grain	Carabelge	0.36 kg (4.4%)	80 %	30
Grain	Jęczmień palony	0.7 kg (8.6%)	55 %	985
Grain	Carafa III	0.12 kg (1.5%)	70 %	1034

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Green Bullet	30 g	20 min	12.2 %
Boil	Chinook	30 g	20 min	12.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP028 - Edinburgh Scottish Ale Yeast	Ale	Slant	400 ml	White Labs

### Extras

Type	Name	Amount	Use for	Time
Flavor	kawa	250 g	Boil	55 min

### Notes

- W 20 minucie w 72' dodać słody palone  
*Mar 30, 2018, 8:06 PM*