

robust porter

- Gravity **14.7 BLG**
- ABV ---
- IBU **38**
- SRM **31.5**
- Style **Robust Porter**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.3 liter(s)**
- Total mash volume **11 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|----------------|--------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 1.3 kg (47.3%) | 81 % | 4 |
| Grain | Monachijski | 1 kg (36.4%) | 80 % | 18 |
| Grain | Caraaroma | 0.2 kg (7.3%) | 78 % | 400 |
| Grain | Black (Patent) Malt | 0.15 kg (5.5%) | 55 % | 985 |
| Grain | Special B Malt | 0.1 kg (3.6%) | 65.2 % | 315 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | Admiral | 10 g | 60 min | 14.3 % |
| Boil | Styrian Golding | 15 g | 20 min | 3.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 50 ml | --- |