

Robust Porter

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **30**
- SRM **23.1**
- Style **Robust Porter**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **0 %**
- Size with trub loss **10 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **12.2 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.3 liter(s)**
- Total mash volume **11 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **8.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **12.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale | 2 kg (72.7%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ II | 0.5 kg (18.2%) | 79 % | 22 |
| Grain | Strzegom Karmel 300 | 0.1 kg (3.6%) | 70 % | 299 |
| Grain | Strzegom Karmel 600 | 0.1 kg (3.6%) | 68 % | 601 |
| Grain | Strzegom Czekoladowy ciemny | 0.05 kg (1.8%) | 68 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Magnum | 10 g | 60 min | 13.5 % |
| Aroma (end of boil) | Fuggles | 15 g | 0 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Liquid | 150 ml | Fermentum Mobile |

Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- Dość orzechowy charakter, trzeba spróbować innego przepisu dla porównania
Jun 28, 2018, 7:00 PM