

# Robust Porter@25

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **32**
- SRM **28.8**
- Style **Robust Porter**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **3 %**
- Size with trub loss **25.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	5 kg (83.3%)	79 %	10
Grain	Strzegom Czekoladowy ciemny	0.25 kg (4.2%)	68 %	1200
Grain	Victory Malt	0.5 kg (8.3%)	73 %	49
Grain	Strzegom pszenica prażona	0.25 kg (4.2%)	70 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	11 %
Aroma (end of boil)	East Kent Goldings	25 g	15 min	5.1 %
Aroma (end of boil)	East Kent Goldings	25 g	5 min	5.1 %