

Robust Porter

- Gravity **17.2 BLG**
- ABV ---
- IBU ---
- SRM **38.9**
- Style **Robust Porter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Monachijski typ II | 3.5 kg (53.8%) | 79 % | 22 |
| Grain | Pale Ale | 2.1 kg (32.3%) | 80 % | 4 |
| Grain | Strzegom Czekoladowy 400 | 0.4 kg (6.2%) | 68 % | 400 |
| Grain | Strzegom Karmel 300 | 0.15 kg (2.3%) | 70 % | 299 |
| Grain | Strzegom Karmel 600 | 0.15 kg (2.3%) | 68 % | 601 |
| Grain | Pszeniczny | 0.1 kg (1.5%) | 85 % | 4 |
| Grain | Strzegom pszenica prażona | 0.1 kg (1.5%) | 70 % | 1000 |