

## robust porter z suską

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **37**
- SRM **30.2**
- Style **Robust Porter**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **2 %**
- Size with trub loss **24.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **29.1 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

### Steps

- Temp **63 C**, Time **60 min**

### Mash step by step

- Heat up **20.4 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (36.8%)	80 %	5
Grain	Strzegom Monachijski typ II	1 kg (14.7%)	79 %	22
Grain	Płatki owsiane	0.4 kg (5.9%)	85 %	3
Grain	Płatki pszeniczne	0.4 kg (5.9%)	85 %	3
Grain	Weyermann - Dehusked Carafa II	0.3 kg (4.4%)	70 %	837
Grain	Weyermann Caramunich 3	0.15 kg (2.2%)	76 %	150
Grain	Weyermann - Carapils	0.2 kg (2.9%)	78 %	4
Grain	Cara Ruby Castle	0.2 kg (2.9%)	72 %	49
Grain	Strzegom pszenica prażona	0.2 kg (2.9%)	70 %	1000
Grain	Jęczmień palony	0.1 kg (1.5%)	55 %	985
Grain	Strzegom Pilzneński	1 kg (14.7%)	80 %	4
Grain	Biscuit Malt	0.2 kg (2.9%)	79 %	45
Grain	Special B Malt	0.15 kg (2.2%)	65.2 %	315

### Hops

Use for	Name	Amount	Time	Alpha acid
---------	------	--------	------	------------

Boil	Marynka	50 g	60 min	8.8 %
------	---------	------	--------	-------

### Extras

Type	Name	Amount	Use for	Time
Flavor	suska sechlońska	500 g	Secondary	10 day(s)

### Notes

- Ciemne słody wrzucone po negatywnej próbie jodowej  
*Jan 23, 2021, 3:07 AM*