

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
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