

# Robust

- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **31**
- SRM **24.9**
- Style **Robust Porter**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **95 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **31.2 liter(s)**
- Total mash volume **39 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.8 kg (23.1%)	80 %	4
Grain	Viking Pale Ale malt	3 kg (38.5%)	80 %	5
Grain	Płatki owsiane	1.2 kg (15.4%)	85 %	3
Grain	Viking Malt Wędzony Czereśnią	1 kg (12.8%)	82 %	10
Grain	Strzegom Karmel 150	0.25 kg (3.2%)	75 %	150
Grain	Strzegom Karmel 600	0.25 kg (3.2%)	68 %	601
Grain	Strzegom pszenica prażona	0.3 kg (3.8%)	1 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	40 g	60 min	11 %
Dry Hop	Oktawia	50 g	20 day(s)	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	7 g	---