

# Salt Cocoa Rye Robust Porter

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **45**
- SRM **30.9**
- Style **Robust Porter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **31 liter(s)**
- Total mash volume **38.8 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**
- Temp **72 C**, Time **15 min**
- Temp **75 C**, Time **5 min**

## Mash step by step

- Heat up **31 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **75C**
- Sparge using **3.2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC  |
|-------|-----------------------------|----------------|-------|------|
| Grain | Castle Pale Ale             | 5 kg (64.5%)   | 80 %  | 8    |
| Grain | Strzegom Monachijski typ I  | 1 kg (12.9%)   | 79 %  | 16   |
| Grain | Płatki żytnie               | 0.7 kg (9%)    | 85 %  | 3    |
| Grain | Strzegom Czekoladowy jasny  | 0.25 kg (3.2%) | 68 %  | 400  |
| Grain | Weyermann - Chocolate Rye   | 0.25 kg (3.2%) | 20 %  | 493  |
| Grain | Weyermann - Chocolate Wheat | 0.2 kg (2.6%)  | 74 %  | 788  |
| Grain | Karmelowy żytni Strzegom    | 0.2 kg (2.6%)  | 75 %  | 150  |
| Grain | Carafa III                  | 0.15 kg (1.9%) | 70 %  | 1034 |

## Hops

| Use for | Name         | Amount | Time   | Alpha acid |
|---------|--------------|--------|--------|------------|
| Boil    | Magnum 2017  | 34 g   | 60 min | 11.5 %     |
| Boil    | Chinook 2017 | 8 g    | 60 min | 13 %       |

## Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Name                     | Type | Form  | Amount | Laboratory       |
|--------------------------|------|-------|--------|------------------|
| FM11 Wichrowe<br>Wzgórza | Ale  | Slant | 200 ml | Fermentum Mobile |

## Notes

- Ciemne słody dodane przy 72 stopniach.  
*Apr 4, 2020, 2:58 PM*