Robust Porter

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **30**
- SRM **23.1**
- Style **Robust Porter**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **0 %**
- Size with trub loss **10 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **12.2 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.3 liter(s)**
- Total mash volume **11 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **8.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **12.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg *(72.7%)*	79 %	6
Grain	Strzegom Monachijski typ II	0.5 kg *(18.2%)*	79 %	22
Grain	Strzegom Karmel 300	0.1 kg *(3.6%)*	70 %	299
Grain	Strzegom Karmel 600	0.1 kg *(3.6%)*	68 %	601
Grain	Strzegom Czekoladowy ciemny	0.05 kg *(1.8%)*	68 %	1200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	13.5 %
Aroma (end of boil)	Fuggles	15 g	0 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	150 ml	Fermentum Mobile

Notes

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

- Dość orzechowy charakter, trzeba spróbować innego przepisu dla porównania
  Jun 28, 2018, 7:00 PM