

## #5 Peated Robust Porter

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- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **30**
- SRM **32.4**
- Style **Robust Porter**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

### Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt        | 3 kg (37.5%)   | 80 %  | 5   |
| Grain | Strzegom Monachijski typ II | 1.5 kg (18.8%) | 79 %  | 22  |
| Grain | Słód CHÂTEAU PEATED         | 2 kg (25%)     | 80 %  | 4   |
| Grain | Strzegom Karmel 300         | 0.5 kg (6.3%)  | 70 %  | 299 |
| Grain | Strzegom Czekoladowy 400    | 0.5 kg (6.3%)  | 68 %  | 400 |
| Grain | Strzegom Karmel 600         | 0.5 kg (6.3%)  | 68 %  | 601 |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 100 g  | 10 min | 10 %       |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Safale     |