

# Los Porteros

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **37**
- SRM **22.4**
- Style **Robust Porter**

## Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **40.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.5 liter(s)**
- Total mash volume **36.7 liter(s)**

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC  |
|-------|----------------------------|----------------|-------|------|
| Grain | Pilzneński                 | 8 kg (87.1%)   | 81 %  | 4    |
| Grain | Strzegom Czekoladowy jasny | 0.5 kg (5.4%)  | 68 %  | 400  |
| Grain | Strzegom Barwiący          | 0.18 kg (2%)   | 68 %  | 1300 |
| Grain | Strzegom pszenica prażona  | 0.05 kg (0.5%) | 70 %  | 1000 |
| Grain | Strzegom Karmel 150        | 0.35 kg (3.8%) | 75 %  | 150  |
| Grain | Strzegom Karmel 300        | 0.1 kg (1.1%)  | 70 %  | 299  |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Nugget  | 30 g   | 60 min | 15 %       |
| Boil    | Nugget  | 10 g   | 30 min | 15 %       |
| Boil    | Cascade | 20 g   | 5 min  | 6 %        |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 10 g   | Safale     |

## Notes

- Brak barwiącego 350-450 EBC  
<https://www.homebrewersassociation.org/homebrew-recipe/dreaded-robust-porter/>  
Nugget 2015  
Aug 22, 2017, 9:47 AM