

## Robust Porter 14blg

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **36**
- SRM **25.8**
- Style **Robust Porter**

### Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **33.6 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **26.2 liter(s)**

### Steps

- Temp **67 C**, Time **75 min**
- Temp **67 C**, Time **10 min**
- Temp **75.6 C**, Time **15 min**

### Mash step by step

- Heat up **19.6 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **10 min** at **67C**
- Keep mash **75 min** at **67C**
- Keep mash **15 min** at **75.6C**
- Sparge using **20.5 liter(s)** of **76C** water or to achieve **33.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	3.5 kg (53.5%)	80 %	9
Grain	Karamel Pils Steinbach	0.5 kg (7.6%)	79 %	6
Grain	Strzegom Karmel 150	0.5 kg (7.6%)	75 %	150
Grain	Pszeniczny	0.9 kg (13.7%)	85 %	4
Grain	Carahell	0.723 kg (11%)	77 %	26
Grain	Strzegom Barwiący	0.15 kg (2.3%)	68 %	1300
10 minut przed końcem zacierania po negatywnej jodowej				
Grain	Jęczmień palony	0.125 kg (1.9%)	55 %	1100
10 minut przed końcem zacierania po negatywnej jodowej				
Grain	Czekoladowy	0.15 kg (2.3%)	60 %	900

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	12 %
Boil	Lublin (Lubelski)	23 g	30 min	3 %
Boil	Lublin (Lubelski)	15 g	20 min	3.8 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Danstar - Nottingham	Ale	Dry	11 g	Danstar