

## Robust Porter 16

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **31**
- SRM **21.4**
- Style **American Amber Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (76.9%)	80 %	5
Grain	Strzegom Monachijski typ II	1 kg (15.4%)	79 %	22
Grain	Strzegom Karmel 300	0.2 kg (3.1%)	70 %	299
Grain	Strzegom Karmel 600	0.2 kg (3.1%)	68 %	601
Grain	Strzegom Czekoladowy ciemny	0.1 kg (1.5%)	68 %	1200

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %
Boil	Fuggles	30 g	10 min	4.5 %

### Notes

- Słód pale ale VIKING MALT 4kg  
Słód monachijski typ II VIKING MALT 1kg  
Słód karmelowy 300 VIKING MALT 0,2kg  
Słód karmelowy 600 VIKING MALT 0,2kg  
Słód czekoladowy ciemny VIKING MALT 0,1kg

Chmiel goryczkowy Magnum 20g  
Chmiel aromatyczny Fuggles 30g  
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