Robust Porter

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **18**
- SRM **21**
- Style **Robust Porter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **27.7 liter(s)**

Steps

- Temp **62 C**, Time **35 min**
- Temp **72 C**, Time **10 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **21.5 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **35 min** at **62C**
- Keep mash **25 min** at **72C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.8 kg *(59.4%)*	85 %	7
Grain	Weyermann - Carapils	0.5 kg *(7.8%)*	78 %	4
Grain	Weyermann - Pale Wheat Malt	0.4 kg *(6.3%)*	85 %	5
Grain	Strzegom Monachijski typ I	0.4 kg *(6.3%)*	79 %	16
Grain	Carafa II	0.3 kg *(4.7%)*	70 %	812
Grain	Strzegom Karmel 150	0.3 kg *(4.7%)*	75 %	150
Grain	Żytni	0.2 kg *(3.1%)*	85 %	8
Grain	Biscuit Malt	0.25 kg *(3.9%)*	79 %	45
Sugar	Candi Sugar, Clear	0.25 kg *(3.9%)*	78.3 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	30 g	60 min	4.5 %

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

Boil	Fuggles	15 g	30 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	30 ml	Fermentum Mobile

Notes

- Ciemne słody po 45 zacierania

  Chciałbym aby piwo było zbalansowane. Standardowy, przyjemny porter niewychylający się w żadną stronę.
  Mar 18, 2021, 9:17 PM