

Rubus porter

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **43**
- SRM **21.1**
- Style **Robust Porter**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **23.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5.283 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **33.3 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **75.6 C**, Time **10 min**

Mash step by step

- Heat up **28 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **10 min** at **75.6C**
- Sparge using **0.4 liter(s)** of **76C** water or to achieve **23.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 3.5 kg (66%) | 79 % | 6 |
| Grain | Strzegom Pilzneński | 0.5 kg (9.4%) | 80 % | 4 |
| Grain | Karmelowy Jasny 30EBC | 0.5 kg (9.4%) | 75 % | 30 |
| Grain | Cara-Pils/Dextrine | 0.5 kg (9.4%) | 72 % | 4 |
| Grain | Czekoladowy | 0.15 kg (2.8%) | 60 % | 788 |
| Grain | Barwiący | 0.15 kg (2.8%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Magnum | 30 g | 50 min | 12 % |
| Boil | Lublin (Lubelski) | 15 g | 20 min | 3.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| Us-05 | Ale | Slant | 200 ml | --- |

Notes

- Odfermentowanie do 2blg
Apr 24, 2019, 11:35 PM