

# SRP

- Gravity **15 BLG**
- ABV ---
- IBU **47**
- SRM **31.2**
- Style **Robust Porter**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **23 liter(s)**

## Steps

- Temp **65 C**, Time **90 min**

## Mash step by step

- Heat up **18.4 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **90 min** at **65C**
- Sparge using **6 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2.4 kg (49%)	80 %	7
Grain	Casle Malting Whisky Nature	1.5 kg (30.6%)	85 %	4
Grain	Fawcett - Pale Chocolate	0.3 kg (6.1%)	71 %	600
Grain	Fawcett - Pale Caramalt	0.2 kg (4.1%)	70 %	15
Grain	Castlemalting - Black	0.2 kg (4.1%)	55 %	1350
Adjunct	Platki owsiane	0.3 kg (6.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	45 min	14.6 %
Boil	Columbus/Tomahawk/Zeus	15 g	15 min	14.6 %
Boil	Columbus/Tomahawk/Zeus	20 g	5 min	14.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	Wędzone śliwki	300 g	Boil	15 min
Spice	Wędzone śliwki	300 g	Secondary	14 day(s)
Spice	Płatki z beczki po burbonie	50 g	Secondary	14 day(s)