

## Eng RP

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **35**
- SRM **29.1**
- Style **Robust Porter**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.3 liter(s)**
- Total mash volume **33.8 liter(s)**

### Steps

- Temp **55 C**, Time **5 min**
- Temp **67 C**, Time **90 min**
- Temp **76 C**, Time **0 min**

### Mash step by step

- Heat up **25.3 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **90 min** at **67C**
- Keep mash **0 min** at **76C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount         | Yield  | EBC  |
|-------|-----------------------------|----------------|--------|------|
| Grain | Viking Pale Ale malt        | 5 kg (59.2%)   | 80 %   | 5    |
| Grain | Monachijski                 | 2 kg (23.7%)   | 80 %   | 16   |
| Grain | Oats, Flaked                | 0.35 kg (4.1%) | 80 %   | 2    |
| Grain | Briess - Wheat Malt, White  | 0.25 kg (3%)   | 85 %   | 5    |
| Grain | Special B Malt              | 0.25 kg (3%)   | 65.2 % | 315  |
| Grain | Strzegom Karmel 600         | 0.25 kg (3%)   | 68 %   | 601  |
| Grain | Strzegom Czekoladowy ciemny | 0.25 kg (3%)   | 68 %   | 1200 |
| Grain | Jęczmień palony             | 0.1 kg (1.2%)  | 55 %   | 1000 |

### Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | East Kent Goldings | 75 g   | 60 min | 5.1 %      |
| Boil    | Fuggles            | 50 g   | 10 min | 4.5 %      |

### Yeasts

| <b>Name</b> | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|-------------|-------------|-------------|---------------|-------------------|
| Safale S-04 | Ale         | Dry         | 10 g          | Fermentis         |

### **Extras**

| <b>Type</b> | <b>Name</b> | <b>Amount</b> | <b>Use for</b> | <b>Time</b> |
|-------------|-------------|---------------|----------------|-------------|
| Fining      | Mech        | 6 g           | Boil           | 10 min      |