

# N°1 Robus Portet

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **42**
- SRM **29.5**
- Style **Robust Porter**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.2 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (81.6%)	80 %	5
Grain	Brown Malt (British Chocolate)	0.25 kg (5.1%)	70 %	128
Grain	Caramel/Crystal Malt - 120L	0.25 kg (5.1%)	72 %	236
Grain	Strzegom Czekoladowy ciemny	0.1 kg (2%)	68 %	1200
Grain	Strzegom Czekoladowy jasny	0.25 kg (5.1%)	68 %	400
Grain	Jęczmień palony	0.05 kg (1%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	18 g	60 min	4 %
Boil	Magnat	22 g	60 min	11.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale