

## Robust porter

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **41**
- SRM **36.9**

### Batch size

- Expected quantity of finished beer **9.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **10.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **13.7 liter(s)**

### Mash information

- Mash efficiency **68.4 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.2 kg (62.9%)	81 %	4
Grain	Caraaroma	0.4 kg (11.4%)	78 %	400
Grain	Płatki pszeniczne	0.5 kg (14.3%)	85 %	3
Grain	Fawcett - Pale Chocolate	0.3 kg (8.6%)	71 %	600
Grain	Carafa	0.1 kg (2.9%)	70 %	664

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	50 g	30 min	5.1 %
Boil	Fuggles	25 g	5 min	4.5 %
Dry Hop	Fuggles	25 g	5 day(s)	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London Ale	Ale	Liquid	125 ml	Wyeast Labs