

# Robust Porter

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **22**
- SRM **36.7**
- Style **Robust Porter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.9 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **23.6 liter(s)**

## Fermentables

| Type  | Name                             | Amount         | Yield | EBC  |
|-------|----------------------------------|----------------|-------|------|
| Grain | Pilzneński                       | 4 kg (66.1%)   | 81 %  | 4    |
| Grain | Caraaroma                        | 0.5 kg (8.3%)  | 78 %  | 400  |
| Grain | Strzegom Karmel 600              | 0.25 kg (4.1%) | 68 %  | 601  |
| Grain | Jęczmień palony                  | 0.1 kg (1.7%)  | 55 %  | 985  |
| Grain | Special B Castle                 | 0.5 kg (8.3%)  | 70 %  | 350  |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.2 kg (3.3%)  | 73 %  | 1001 |
| Grain | Płatki owsiane                   | 0.5 kg (8.3%)  | 85 %  | 3    |

## Hops

| Use for             | Name  | Amount | Time   | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil                | lunga | 20 g   | 30 min | 11 %       |
| Aroma (end of boil) | lunga | 30 g   | 5 min  | 11 %       |

## Yeasts

| Name                      | Type | Form  | Amount | Laboratory       |
|---------------------------|------|-------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale  | Slant | 200 ml | Fermentum Mobile |