

# 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