

## Robust Porter@25

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **32**
- SRM **28.8**
- Style **Robust Porter**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **3 %**
- Size with trub loss **25.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

### Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Fermentables

| Type  | Name                        | Amount         | Yield | EBC  |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Wiedeński          | 5 kg (83.3%)   | 79 %  | 10   |
| Grain | Strzegom Czekoladowy ciemny | 0.25 kg (4.2%) | 68 %  | 1200 |
| Grain | Victory Malt                | 0.5 kg (8.3%)  | 73 %  | 49   |
| Grain | Strzegom pszenica prażona   | 0.25 kg (4.2%) | 70 %  | 1000 |

### Hops

| Use for             | Name               | Amount | Time   | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil                | lunga              | 25 g   | 60 min | 11 %       |
| Aroma (end of boil) | East Kent Goldings | 25 g   | 15 min | 5.1 %      |
| Aroma (end of boil) | East Kent Goldings | 25 g   | 5 min  | 5.1 %      |