Peated Robust Porter 2024

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **40**
- SRM **29.7**
- Style **Robust Porter**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **24.1 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód CHÂTEAU PEATED	5 kg *(72.5%)*	80 %	4
Grain	Weyermann - Light Munich Malt	0.4 kg *(5.8%)*	82 %	14
Grain	Weyermann - Dehusked Carafa III	0.3 kg *(4.3%)*	70 %	1024
Grain	Special B	0.3 kg *(4.3%)*	65.2 %	315
Grain	Caraaroma	0.3 kg *(4.3%)*	78 %	350
Grain	Strzegom Wiedeński	0.6 kg *(8.7%)*	79 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	7.9 %
Boil	Styrian Golding	20 g	5 min	3.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	safale