

#5 Peated Robust Porter

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **30**
- SRM **32.4**
- Style **Robust Porter**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (37.5%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ II | 1.5 kg (18.8%) | 79 % | 22 |
| Grain | Słód CHÂTEAU PEATED | 2 kg (25%) | 80 % | 4 |
| Grain | Strzegom Karmel 300 | 0.5 kg (6.3%) | 70 % | 299 |
| Grain | Strzegom Czekoladowy 400 | 0.5 kg (6.3%) | 68 % | 400 |
| Grain | Strzegom Karmel 600 | 0.5 kg (6.3%) | 68 % | 601 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 100 g | 10 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |