

## Eng RP

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **35**
- SRM **29.1**
- Style **Robust Porter**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.3 liter(s)**
- Total mash volume **33.8 liter(s)**

### Steps

- Temp **55 C**, Time **5 min**
- Temp **67 C**, Time **90 min**
- Temp **76 C**, Time **0 min**

### Mash step by step

- Heat up **25.3 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **90 min** at **67C**
- Keep mash **0 min** at **76C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (59.2%)	80 %	5
Grain	Monachijski	2 kg (23.7%)	80 %	16
Grain	Oats, Flaked	0.35 kg (4.1%)	80 %	2
Grain	Briess - Wheat Malt, White	0.25 kg (3%)	85 %	5
Grain	Special B Malt	0.25 kg (3%)	65.2 %	315
Grain	Strzegom Karmel 600	0.25 kg (3%)	68 %	601
Grain	Strzegom Czekoladowy ciemny	0.25 kg (3%)	68 %	1200
Grain	Jęczmień palony	0.1 kg (1.2%)	55 %	1000

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	75 g	60 min	5.1 %
Boil	Fuggles	50 g	10 min	4.5 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale S-04	Ale	Dry	10 g	Fermentis

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Fining	Mech	6 g	Boil	10 min