

# Peated Robust Porter

- Gravity **18 BLG**
- ABV ---
- IBU **37**
- SRM **40**
- Style **Robust Porter**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **0 %**
- Size with trub loss **10 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **11 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

## Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **9.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **20 min** at **72C**
- Sparge using **4.8 liter(s)** of **76C** water or to achieve **11 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (64.5%)	84 %	4
Grain	Castle Malting Whisky Nature	0.5 kg (16.1%)	85 %	4
Grain	Carafa II	0.2 kg (6.5%)	70 %	812
Grain	Caraaroma	0.2 kg (6.5%)	78 %	400
Grain	Strzegom pszenica prażona	0.2 kg (6.5%)	70 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %
Aroma (end of boil)	Kent Goldings	15 g	10 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	10 g	Fermentis