

# Robust Porter

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU ---
- SRM **32.9**
- 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 **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (60.6%)	80 %	5
Grain	Strzegom Monachijski typ I	1.5 kg (22.7%)	79 %	16
Grain	Caramunich® typ I	0.5 kg (7.6%)	73 %	80
Grain	Strzegom Czekoladowy ciemny	0.3 kg (4.5%)	68 %	1200
Grain	Special B Malt	0.2 kg (3%)	65.2 %	315
Grain	Jęczmień palony	0.1 kg (1.5%)	55 %	1200