

Robust porter

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **41**
- SRM **36.9**

Batch size

- Expected quantity of finished beer **9.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **10.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **13.7 liter(s)**

Mash information

- Mash efficiency **68.4 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Pilzneński | 2.2 kg (62.9%) | 81 % | 4 |
| Grain | Caraaroma | 0.4 kg (11.4%) | 78 % | 400 |
| Grain | Płatki pszeniczne | 0.5 kg (14.3%) | 85 % | 3 |
| Grain | Fawcett - Pale Chocolate | 0.3 kg (8.6%) | 71 % | 600 |
| Grain | Carafa | 0.1 kg (2.9%) | 70 % | 664 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|----------|------------|
| Boil | East Kent Goldings | 50 g | 30 min | 5.1 % |
| Boil | Fuggles | 25 g | 5 min | 4.5 % |
| Dry Hop | Fuggles | 25 g | 5 day(s) | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|------|--------|--------|-------------|
| Wyeast - London Ale | Ale | Liquid | 125 ml | Wyeast Labs |