

Robust Porter

- Gravity **18.9 BLG**
- ABV ---
- IBU **53**
- SRM **36.5**
- Style **Robust Porter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **20.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|---------------|-------|------|
| Grain | Strzegom Pale Ale | 5 kg (74.6%) | 79 % | 6 |
| Grain | Strzegom Czekoladowy 1200 | 0.3 kg (4.5%) | 68 % | 1202 |
| Grain | Abbey Castle | 1 kg (14.9%) | 80 % | 45 |
| Grain | Płatki owsiane | 0.4 kg (6%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Marynka | 50 g | 60 min | 10 % |
| Boil | East Kent Goldings | 30 g | 10 min | 5.1 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|--------------------------|------|-----------|-----------|
| Flavor | 3 laski wanilii na zimno | 10 g | Secondary | 10 day(s) |
|--------|--------------------------|------|-----------|-----------|