

# Robust Porter

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- Gravity **17.2 BLG**
- ABV ---
- IBU ---
- SRM **38.9**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	3.5 kg (53.8%)	79 %	22
Grain	Pale Ale	2.1 kg (32.3%)	80 %	4
Grain	Strzegom Czekoladowy 400	0.4 kg (6.2%)	68 %	400
Grain	Strzegom Karmel 300	0.15 kg (2.3%)	70 %	299
Grain	Strzegom Karmel 600	0.15 kg (2.3%)	68 %	601
Grain	Pszeniczny	0.1 kg (1.5%)	85 %	4
Grain	Strzegom pszenica prażona	0.1 kg (1.5%)	70 %	1000