

# Robust\_Porter

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **52**
- SRM **29.2**
- Style **Robust Porter**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **3 %**
- Size with trub loss **25.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (87%)	80 %	5
Grain	Weyermann - Carafa III special	0 kg	70 %	1400
Grain	Weyermann - Carafa II special	0.5 kg (8.7%)	70 %	1150
Grain	Weyermann Caramunich 3	0.25 kg (4.3%)	76 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	25 g	30 min	15.1 %
Aroma (end of boil)	Fuggles	50 g	5 min	6.1 %
Boil	lunga	25 g	30 min	12.5 %