

# robust porter z resztek

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **32**
- SRM **34**
- Style **Robust Porter**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **34.6 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **20.9 liter(s)**
- Total mash volume **31.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	7 kg (67.1%)	79 %	6
Grain	Strzegom Pilzneński	0.5 kg (4.8%)	80 %	4
Grain	Strzegom Czekoladowy jasny	0.75 kg (7.2%)	68 %	400
Grain	Biscuit Malt	0.38 kg (3.6%)	79 %	45
Grain	Jęczmień palony	0.5 kg (4.8%)	55 %	985
Grain	Caramel/Crystal Malt - 60L	0.3 kg (2.9%)	75 %	20
Grain	Płatki owsiane	1 kg (9.6%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	75 g	30 min	7.3 %
Aroma (end of boil)	Lublin (Lubelski)	50 g	0 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	200 ml	Safale

## Extras

Type	Name	Amount	Use for	Time
Spice	vanilla	4 g	Secondary	7 day(s)