

## Robust Porter

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **34**
- SRM **28.4**
- Style **Robust Porter**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **14 %/h**
- Boil size **23 liter(s)**

### Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (61.4%)	80 %	5
Grain	Munich Malt	1 kg (17.5%)	80 %	18
Grain	Karmelowy 50 - Viking Malt	0.5 kg (8.8%)	79 %	50
Grain	Carafa III	0.2 kg (3.5%)	70 %	1034
Grain	Weyermann - Carapils	0.25 kg (4.4%)	78 %	4
Grain	Czekoladowy	0.25 kg (4.4%)	60 %	788

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	30 g	60 min	6 %
Boil	East Kent Goldings	30 g	10 min	5.1 %
Boil	Willamette	30 g	10 min	5 %