

Robuster Porter #2

Robust Porter (12 B)

Type: 100% Grão
Batch Size: 24,00 l
Boil Size: 26,85 l
Boil Time: 60 min
End of Boil Vol: 24,96 l
Final Bottling Vol: 23,50 l
Fermentation: Ale, Two Stage

Date: 03 Nov 2015
Brewer: Manu
Asst Brewer:
Equipment: Manu
Efficiency: 78,00 %
Est Mash Efficiency: 78,0 %
Taste Rating: 30,0



Taste Notes:

Ingredientes

Qtd	Nome	Tipo	#	%/IBU
4,20 kg	Pilsner (2 Row) Ger (2,0 SRM)	Grão	1	65,6 %
1,00 kg	Caraamber (30,0 SRM)	Grão	2	15,6 %
0,50 kg	Chocolate Malt (350,0 SRM)	Grão	3	7,8 %
0,40 kg	Caramel/Crystal Malt -120L (120,0 SRM)	Grão	4	6,3 %
0,30 kg	Carared (20,0 SRM)	Grão	5	4,7 %
40,00 g	Fuggle [4,50 %] - Fervura 60,0 min	Lúpulo	6	18,1 IBUs
10,00 g	Nugget [13,00 %] - Fervura 40,0 min	Lúpulo	7	11,5 IBUs
30,00 g	Fuggle [4,50 %] - Fervura 20,0 min	Lúpulo	8	8,2 IBUs
2,0 pkg	Nottingham (Danstar #-) [23,66 ml]	Levedura	9	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,062 SG
Est Final Gravity: 1,014 SG
Estimated Alcohol by Vol: 6,3 %
Bitterness: 37,7 IBUs
Est Color: 33,4 SRM

Measured Original Gravity: 1,046 SG
Measured Final Gravity: 1,010 SG
Actual Alcohol by Vol: 4,7 %
Calories: 427,1 kcal/l

Mash Profile

Mash Name: Single Infusion, Medium Body
Sparge Water: 7,22 l
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE

Total Grain Weight: 6,40 kg
Grain Temperature: 22,2 C
Tun Temperature: 22,2 C
Mash PH: 5,20

Passos da Mostura

Nome	Descrição	Temperatura	Tempo
Mash In	Adicionar 19,19 l de água até 72,3 C	66,7 C	60 min
Mash Out	Adicionar 9,35 l de água até 96,1 C	75,6 C	10 min

Sparge: Fly sparge com 7,22 l de água a 75,6 C

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

Carbonation and Storage

Carbonation Type: Garrafa
Pressure/Weight: 138,23 g
Keg/Bottling Temperature: 21,1 C
Fermentation: Ale, Two Stage

Volumes of CO2: 2,3
Carbonation Used: Engarrafar com 138,23 g
 Corn Sugar
Age for: 30,00 days
Storage Temperature: 18,3 C

Notes

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