

Robust Porter #2

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Type: 100% Grão

Batch Size (fermenter): 24,00 l

Boil Size: 26,85 l

Boil Time: 60 min

End of Boil Volume 24,96 l

Final Bottling Volume: 23,50 l

Fermentation: Ale, Two Stage

Taste Notes:

Date: 03/11/2015

Brewer: Manu

Asst Brewer:

Equipment: Manu

Brewhouse Efficiency: 78,00 %

Est Mash Efficiency 78,0 %

Taste Rating(out of 50): 30,0

Ingredients

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Qtd	Nome	Tipo	#	%/IBU
4,50 kg	Pale Malt (2 Row) UK (3,0 SRM)	Grão	1	67,2 %
1,00 kg	Caraamber (30,0 SRM)	Grão	2	14,9 %
0,50 kg	Chocolate Malt (350,0 SRM)	Grão	3	7,5 %
0,40 kg	Caramel/Crystal Malt -120L (120,0 SRM)	Grão	4	6,0 %
0,30 kg	Carafa I (337,0 SRM)	Grão	5	4,5 %
30,00 g	Fuggle [4,50 %] - Fervura 60,0 min	Lúpulo	6	13,4 IBUs
30,00 g	Nugget [13,00 %] - Fervura 60,0 min	Lúpulo	7	38,8 IBUs
20,00 g	Fuggle [4,50 %] - Fervura 20,0 min	Lúpulo	8	5,4 IBUs
3,0 pkg	Nottingham (Danstar #-) [23,66 ml]	Levedura	9	-

Beer Profile

Est Original Gravity: 1,063 SG

Est Final Gravity: 1,012 SG

Estimated Alcohol by Vol: 6,7 %

Bitterness: 57,6 IBUs

Est Color: 41,6 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, Light Body, No Mash Out

Sparge Water: 16,09 l

Sparge Temperature: 75,6 C

Adjust Temp for Equipment: TRUE

Total Grain Weight: 6,70 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 19,97 l de água até 73,4 C	65,6 C	75 min

Sparge Step: Fly sparge com 16,09 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

Created with [BeerSmith](#)