

Smoked Robust Porter (peated) - Islay Black Ale

- Gravity **15 BLG**
- ABV ---
- IBU **74**
- SRM **44**
- Style **Robust Porter**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **12.7 liter(s)**
- Total mash volume **15.9 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **12.7 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **3.7 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsneński Premium	1.62 kg (51.1%)	81 %	2
Grain	Casle Malting Whisky Nature	1 kg (31.5%)	78 %	4
Grain	Fawcett - Pale Chocolate	0.25 kg (7.9%)	71 %	600
Grain	Fawcett - Pale Caramalt	0.1 kg (3.2%)	70 %	15
Grain	Castlemalting - Black	0.1 kg (3.2%)	55 %	1350
Grain	BESTMALZ - Best Melanoidin	0.1 kg (3.2%)	75 %	70

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	45 min	14 %
Boil	Columbus/Tomahawk/Zeus	15 g	15 min	14 %
Boil	Columbus/Tomahawk/Zeus	20 g	5 min	14 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Slant	200 ml	Fermentis
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Extras

Type	Name	Amount	Use for	Time
Spice	Płatki z beczki po burbonie	100 g	Secondary	7 day(s)