

#5 Little smoke

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **53**
- SRM **21.1**
- Style **Robust Porter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **20.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 2 kg (50%) | 79 % | 6 |
| Grain | Żytni | 0.5 kg (12.5%) | 85 % | 8 |
| Grain | Grodziski pszeniczny wędzony dębem | 1 kg (25%) | 80 % | 3 |
| Grain | Karmelowy Pszeniczny Strzegom | 0.25 kg (6.3%) | 79 % | 130 |
| Grain | Jęczmień palony | 0.25 kg (6.3%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Citra | 25 g | 30 min | 14.1 % |
| Boil | Citra | 10 g | 15 min | 14.1 % |
| Boil | Citra | 15 g | 5 min | 14.1 % |
| Boil | Hallertauer mitelfruh | 25 g | 5 min | 4.5 % |

Yeasts

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