

#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