

Smoked Porter

- Gravity **15.7 BLG**
- ABV ---
- IBU **44**
- SRM **46.1**
- Style **Robust Porter**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|--------------|-------|------|
| Grain | Viking czereśnia | 3 kg (60%) | 82 % | 8 |
| Grain | Weyermann - Carapils | 0.5 kg (10%) | 78 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (10%) | 79 % | 16 |
| Grain | Strzegom Czekoladowy 1200 | 0.25 kg (5%) | 68 % | 1202 |
| Grain | Jęczmień palony | 0.25 kg (5%) | 55 % | 985 |
| Grain | Płatki owsiane | 0.5 kg (10%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Magnum | 25 g | 60 min | 13 % |
| Boil | Sybilla | 30 g | 10 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |