

Smoked Porter

- Gravity **22.7 BLG**
- ABV ---
- IBU **38**
- SRM **66**
- Style **Brown 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.6 liter(s)**
- Total mash volume **32.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **24.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|------|
| Grain | Smoked Malt | 5 kg (61%) | 80 % | 18 |
| Grain | Strzegom Czekoladowy ciemny | 0.5 kg (6.1%) | 68 % | 1200 |
| Grain | Strzegom Barwiący | 0.2 kg (2.4%) | 68 % | 1300 |
| Grain | Płatki owsiane | 0.5 kg (6.1%) | 85 % | 3 |
| Grain | Strzegom Monachijski typ I | 2 kg (24.4%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Chinook | 30 g | 60 min | 13 % |
| Boil | Willamette | 30 g | 10 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 250 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|---|-------|-----------|----------|
| Flavor | płatki dębowe francuskie cream średnio palone | 5 g | Secondary | 7 day(s) |
| Flavor | suska sechlońska | 250 g | Boil | 15 min |