

Dark Porter clone Stone Brewing, California

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **61**
- SRM **34.4**
- Style **Other Smoked Beer**

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 **20.9 liter(s)**
- Total mash volume **27.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **20.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner (2 Row) Ger	6 kg (86.3%)	81 %	4
Grain	Czekoladowy	0.5 kg (7.2%)	60 %	788
Grain	Briess - Caramel Malt 90L	0.25 kg (3.6%)	75 %	177
Grain	Carafa III	0.2 kg (2.9%)	70 %	1034

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	50 g	60 min	9 %
Boil	Hallertau	30 g	30 min	6.5 %
Boil	Hallertau	15 g	15 min	6.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP820 - Oktoberfest/Märzen Lager Yeast	Lager	Liquid	300 ml	White Labs