

Fog at the Port

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **37**
- SRM **7.4**
- Style **Other Smoked Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.4 liter(s)**
- Total mash volume **25.8 liter(s)**

Steps

- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **19.4 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Casle Malting Whisky Nature | 5 kg (77.5%) | 85 % | 4 |
| Grain | Caramel/Crystal Malt - 20L | 0.25 kg (3.9%) | 75 % | 39 |
| Grain | Monachijski | 1 kg (15.5%) | 80 % | 16 |
| Grain | Aroma CastleMalting | 0.2 kg (3.1%) | 78 % | 100 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil | Challenger | 30 g | 60 min | 7 % |
| Boil | East Kent Goldings | 30 g | 30 min | 5.1 % |
| Aroma (end of boil) | Fuggles | 30 g | 15 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale | Dry | 11 g | Danstar |