

# Pijalnia czekolady na Smolnej [Peated Chocolate Porter]

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **24**
- SRM **37.1**
- 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 **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Fawcett - Chocolate	0.5 kg (8.5%)	70 %	1200
Grain	Fawcett - Dark Crystal	0.5 kg (8.5%)	71 %	300
Grain	Thomas Fawcett Halcyon	2 kg (34.2%)	80.5 %	5
Grain	Peat Smoked Malt	1 kg (17.1%)	74 %	6
Grain	Monachijski typ II 20-25 EBC Weyermann	1 kg (17.1%)	80 %	20
Sugar	Milk Sugar (Lactose)	0.25 kg (4.3%)	76.1 %	0
Grain	Płatki owsiane	0.6 kg (10.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale