

# Smog Wawelski

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **37**
- SRM **24.6**
- Style **Robust Porter**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Rye Malt	2 kg (27.8%)	80 %	7
Grain	Pilznieński	1 kg (13.9%)	81 %	4
Grain	Briess - Pale Ale Malt	1 kg (13.9%)	80 %	7
Grain	Weyermann - Smoked Malt	2 kg (27.8%)	81 %	6
Grain	Chocolate Malt (US)	0.5 kg (6.9%)	60 %	690
Grain	Simpsons - Crystal Rye	0.5 kg (6.9%)	73 %	177
Grain	Oats, Flaked	0.2 kg (2.8%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	10 %
Boil	Lublin (Lubelski)	20 g	5 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale