

Smoked Robust Porter

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **35**
- SRM **30.8**
- Style **Robust Porter**

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 **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26.7 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------|-----------------|--------|------|
| Grain | BESTMALZ - Best Pilsen | 0.5 kg (7.5%) | 80.5 % | 4 |
| Grain | Monachijski | 2 kg (30%) | 80 % | 16 |
| Grain | Weyermann - Dehusked Carafa III | 0.2 kg (3%) | 70 % | 1024 |
| Grain | Caraaroma | 0.2 kg (3%) | 78 % | 400 |
| Grain | Special B Malt | 0.3 kg (4.5%) | 65.2 % | 315 |
| Grain | Viking Malt Wędzony wiśnią | 0.77 kg (11.5%) | 82 % | 10 |
| Grain | Carafa II | 0.2 kg (3%) | 70 % | 812 |
| Grain | Słód Wędzony Steinbach | 2.5 kg (37.5%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 41 g | 60 min | 8.8 % |
| Boil | Lublin (Lubelski) | 15 g | 5 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|------|--------|--------|------------------|
| FM10 O czym szumią wierzby | Ale | Liquid | 300 ml | Fermentum Mobile |