

# Smoked Robust Porter

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **28**
- SRM **29.4**
- Style **Robust Porter**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.4 liter(s)**
- Total mash volume **25.8 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **19.4 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Malt Wędzony Czereśnią	4.5 kg (69.8%)	82 %	10
Grain	Monachijski	1 kg (15.5%)	80 %	16
Grain	Weyermann - Carafa II special	0.4 kg (6.2%)	70 %	1150
Grain	Special W Malt	0.3 kg (4.7%)	65.2 %	400
Grain	Płatki pszeniczne	0.25 kg (3.9%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	40 g	65 min	8.1 %