

# Smoked Porter

- Gravity **22.7 BLG**
- ABV ---
- IBU **38**
- SRM **66**
- Style **Brown Porter**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.6 liter(s)**
- Total mash volume **32.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **24.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Smoked Malt	5 kg (61%)	80 %	18
Grain	Strzegom Czekoladowy ciemny	0.5 kg (6.1%)	68 %	1200
Grain	Strzegom Barwiący	0.2 kg (2.4%)	68 %	1300
Grain	Płatki owsiane	0.5 kg (6.1%)	85 %	3
Grain	Strzegom Monachijski typ I	2 kg (24.4%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	13 %
Boil	Willamette	30 g	10 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	250 ml	---

## Extras

Type	Name	Amount	Use for	Time
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Flavor	płatki dębowe francuskie cream średnio palone	5 g	Secondary	7 day(s)
Flavor	suska sechlońska	250 g	Boil	15 min