

# Smoked Robust Porter 2024

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- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **40**
- SRM **30.4**
- Style **Robust 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 **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Fermentables

| Type  | Name                            | Amount        | Yield  | EBC  |
|-------|---------------------------------|---------------|--------|------|
| Grain | Monachijski                     | 0.6 kg (9.2%) | 80 %   | 16   |
| Grain | Weyermann - Dehusked Carafa III | 0.3 kg (4.6%) | 70 %   | 1024 |
| Grain | Caraaroma                       | 0.3 kg (4.6%) | 78 %   | 400  |
| Grain | Special B Malt                  | 0.3 kg (4.6%) | 65.2 % | 315  |
| Grain | Słód Wędzony Steinbach          | 5 kg (76.9%)  | 80 %   | 5    |

## Hops

| Use for | Name             | Amount | Time   | Alpha acid |
|---------|------------------|--------|--------|------------|
| Boil    | Marynka          | 50 g   | 60 min | 7.9 %      |
| Boil    | Styrian Goldings | 20 g   | 5 min  | 3.4 %      |

## Yeasts

| Name  | Type | Form  | Amount | Laboratory       |
|-------|------|-------|--------|------------------|
| us-05 | Ale  | Slant | 300 ml | Fermentum Mobile |