

# Smoky

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **39**
- SRM **24.6**
- Style **Robust Porter**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (51.2%)	80 %	5
Grain	Weyermann - Smoked Malt	1 kg (25.6%)	81 %	6
Grain	Monachijski	0.5 kg (12.8%)	80 %	16
Grain	Simpsons - Coffee Malt	0.25 kg (6.4%)	74 %	250
Grain	Weyermann - Chocolate Rye	0.1 kg (2.6%)	20 %	650
Grain	Weyermann - Dehusked Carafa III	0.06 kg (1.5%)	70 %	1400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	22 g	60 min	7 %
Aroma (end of boil)	Perle	22 g	15 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP004 - Irish Ale Yeast	Ale	Slant	150 ml	White Labs