

Kurpian Smoked Porter

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **36**
- SRM **42.2**
- 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 **5 %/h**
- Boil size **23.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **26.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **20.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **23.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	2 kg (33.9%)	80 %	16
Grain	Słód Caramunich Typ II Weyermann	1 kg (16.9%)	73 %	120
Grain	Weyermann - Smoked Malt (Bestmalz)	1 kg (16.9%)	81 %	6
Grain	Grodziski pszeniczny wędzony dębem	0.5 kg (8.5%)	80 %	3
Grain	Płatki owsiane	0.4 kg (6.8%)	85 %	3
Grain	Strzegom Czekoladowy jasny	0.25 kg (4.2%)	68 %	400
Grain	Strzegom Karmel 600	0.25 kg (4.2%)	68 %	601
Grain	Fawcett - Pszeniczny Czekoladowy	0.5 kg (8.5%)	73 %	1001

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	60 min	13.2 %

Aroma (end of boil)	Simcoe	30 g	5 min	13.2 %
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Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale

Extras

Type	Name	Amount	Use for	Time
Herb	Jałowiec suszony	100 g	Boil	30 min

Notes

- * Warka I:
warzenie: ???.?.2021
cicha: ???.?.2021
rozlew: ???.?.2021
Dodatki: płatki dębowe macerowane w whisky, tonka (1 ziarno na tydzień), łuska kakaowca do zacierania

Wersja Kurpian:
Dodatek jałowca
May 6, 2021, 1:23 PM