

Smoked Porter

- Gravity **17.1 BLG**
- ABV ---
- IBU **39**
- SRM **37.1**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24.6 liter(s)**
- Total mash volume **30.7 liter(s)**

Steps

- Temp **67 C**, Time **90 min**

Mash step by step

- Heat up **24.6 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.9 kg (79.8%)	79 %	6
Grain	Strzegom Czekoladowy jasny	0.79 kg (12.9%)	68 %	400
Grain	Strzegom Karmel 300	0.34 kg (5.5%)	70 %	299
Grain	Briess - Smoked Malt	0.11 kg (1.8%)	80.5 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	50 g	60 min	7 %
Boil	Hallertau	15 g	15 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
fm13	Ale	Slant	500 ml	---