

Smoked Robust Porter

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **28**
- SRM **29.4**
- Style **Robust Porter**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.4 liter(s)**
- Total mash volume **25.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **19.4 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|--------|------|
| Grain | Viking Malt Wędzony Czereśnią | 4.5 kg (69.8%) | 82 % | 10 |
| Grain | Monachijski | 1 kg (15.5%) | 80 % | 16 |
| Grain | Weyermann - Carafa II special | 0.4 kg (6.2%) | 70 % | 1150 |
| Grain | Special W Malt | 0.3 kg (4.7%) | 65.2 % | 400 |
| Grain | Płatki pszeniczne | 0.25 kg (3.9%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Premiant | 40 g | 65 min | 8.1 % |