

# 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