

# 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 |