

# Fog at the Port

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- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **37**
- SRM **7.4**
- Style **Other Smoked Beer**

## 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 **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.4 liter(s)**
- Total mash volume **25.8 liter(s)**

## Steps

- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **19.4 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Casle Malting Whisky Nature | 5 kg (77.5%)   | 85 %  | 4   |
| Grain | Caramel/Crystal Malt - 20L  | 0.25 kg (3.9%) | 75 %  | 39  |
| Grain | Monachijski                 | 1 kg (15.5%)   | 80 %  | 16  |
| Grain | Aroma CastleMalting         | 0.2 kg (3.1%)  | 78 %  | 100 |

## Hops

| Use for             | Name               | Amount | Time   | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil                | East Kent Goldings | 30 g   | 30 min | 5.1 %      |
| Boil                | Challenger         | 30 g   | 60 min | 7 %        |
| Aroma (end of boil) | Fuggles            | 30 g   | 15 min | 4.5 %      |

## Yeasts

| Name                 | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale  | Dry  | 11 g   | Danstar    |