

# Kurpian Smoked Porter

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **30**
- SRM **37.4**
- 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 **60 min**
- Evaporation rate **5 %/h**
- Boil size **23.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **22.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **23.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	2 kg (31.3%)	80 %	16
Grain	wędzony bestmalz	1 kg (15.6%)	80 %	5
Grain	Grodziski pszeniczny wędzony dębem	1 kg (15.6%)	80 %	3
Grain	Słód Caramunich Typ II Weyermann	1 kg (15.6%)	73 %	120
Grain	Płatki owsiane	0.4 kg (6.3%)	85 %	3
Grain	Strzegom Czekoladowy jasny	0.5 kg (7.8%)	68 %	400
Grain	Strzegom Karmel 600	0.25 kg (3.9%)	68 %	601
Grain	Fawcett - Pszeniczny Czekoladowy	0.25 kg (3.9%)	73 %	1001

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Aroma (end of boil)	Marynka	25 g	5 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale

## Notes

- \* Warka I:  
warzenie: ???.?.2021  
cicha: ???.?.2021  
rozlew: ???.?.2021  
Dodatki: płatki dębowe macerowane w whisky, tonka (1 ziarno na tydzień), łuska kakaowca do zacierania

Wersja Kurpian:  
Dodatek jałowca  
May 6, 2021, 1:23 PM