

Smog Wawelski

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **37**
- SRM **24.6**
- Style **Robust Porter**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|---------------|-------|-----|
| Grain | Briess - Rye Malt | 2 kg (27.8%) | 80 % | 7 |
| Grain | Pilznieński | 1 kg (13.9%) | 81 % | 4 |
| Grain | Briess - Pale Ale Malt | 1 kg (13.9%) | 80 % | 7 |
| Grain | Weyermann - Smoked Malt | 2 kg (27.8%) | 81 % | 6 |
| Grain | Chocolate Malt (US) | 0.5 kg (6.9%) | 60 % | 690 |
| Grain | Simpsons - Crystal Rye | 0.5 kg (6.9%) | 73 % | 177 |
| Grain | Oats, Flaked | 0.2 kg (2.8%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 40 g | 60 min | 10 % |
| Boil | Lublin (Lubelski) | 20 g | 5 min | 4 % |

Yeasts

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