

# Smoked Porter

---

- Gravity **15.7 BLG**
- ABV ---
- IBU **44**
- SRM **46.1**
- 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 **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking czereśnia	3 kg (60%)	82 %	8
Grain	Weyermann - Carapils	0.5 kg (10%)	78 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (10%)	79 %	16
Grain	Strzegom Czekoladowy 1200	0.25 kg (5%)	68 %	1202
Grain	Jęczmień palony	0.25 kg (5%)	55 %	985
Grain	Płatki owsiane	0.5 kg (10%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	13 %
Boil	Sybilla	30 g	10 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis