

# Smoked Robust Porter

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **35**
- SRM **30.8**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	0.5 kg (7.5%)	80.5 %	4
Grain	Monachijski	2 kg (30%)	80 %	16
Grain	Weyermann - Dehusked Carafa III	0.2 kg (3%)	70 %	1024
Grain	Caraaroma	0.2 kg (3%)	78 %	400
Grain	Special B Malt	0.3 kg (4.5%)	65.2 %	315
Grain	Viking Malt Wędzony wiśnią	0.77 kg (11.5%)	82 %	10
Grain	Carafa II	0.2 kg (3%)	70 %	812
Grain	Słód Wędzony Steinbach	2.5 kg (37.5%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	41 g	60 min	8.8 %
Boil	Lublin (Lubelski)	15 g	5 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM10 O czym szumią wierzby	Ale	Liquid	300 ml	Fermentum Mobile