

# Uwędzony [Smoked chocolate porter]

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **23**
- SRM **37.5**
- 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 **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name   | Amount         | Yield  | EBC  |
|-------|--|----------------|--------|------|
| Grain | Fawcett - Chocolate                          | 0.5 kg (8.5%)  | 70 %   | 1200 |
| Grain | Fawcett - Dark Crystal                       | 0.5 kg (8.5%)  | 71 %   | 300  |
| Grain | Monachijski typ II<br>20-25 EBC<br>Weyermann | 1 kg (17.1%)   | 80 %   | 20   |
| Grain | Wędzony bukiem<br>Viking Malt                | 3 kg (51.3%)   | 82 %   | 10   |
| Grain | Płatki owsiane                               | 0.6 kg (10.3%) | 85 %   | 3    |
| Sugar | Milk Sugar (Lactose)                         | 0.25 kg (4.3%) | 76.1 % | 0    |

## Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 15 g   | 60 min | 15.5 %     |

## Yeasts

| Name                 | Type | Form  | Amount | Laboratory       |
|----------------------|------|-------|--------|------------------|
| FM52 Amerykański Sen | Ale  | Slant | 120 ml | Fermentum Mobile |