

LaC Brew Smoked Robust Porter

Smoked Beer, Other

Type: All Grain
Batch Size: 45,00 L
Boil Size: 35,15 L
Boil Time: 60 min
Taste Rating(out of 50): 35,0
Taste Notes:

Date: 31-01-2008
Brewer: Lars Reinholdt Christensen
Asst Brewer:
Equipment: Gasgruekedel
Brewhouse Efficiency: 78,00

Ingredients

Amount	Item	Type	% or IBU
6,48 kg	Pale Malt (Weyermann) (6,5 EBC)	Grain	55,84 %
2,26 kg	Pale Ale Malt (Smoked) (Weyermann) (8,0 EBC)	Grain	19,48 %
0,90 kg	Carafa Special I (Weyermann) (630,4 EBC)	Grain	7,79 %
0,75 kg	Munich I (Weyermann) (14,0 EBC)	Grain	6,49 %
0,60 kg	Caramunich III (Weyermann) (140,0 EBC)	Grain	5,19 %
0,45 kg	Caraamber (Weyermann) (70,9 EBC)	Grain	3,90 %
0,15 kg	Caramunich I (Weyermann) (100,5 EBC)	Grain	1,30 %
6,16 gm	Columbus (Tomahawk) [14,00 %] (60 min)	Hops	3,2 IBU
27,70 gm	First Gold [7,50 %] (60 min)	Hops	7,7 IBU
20,52 gm	Fuggles [4,50 %] (25 min)	Hops	2,4 IBU
41,03 gm	Fuggles [4,50 %] (25 min)	Hops	4,7 IBU
19,85 gm	Fuggles [4,50 %] (0 min)	Hops	-
3 Pkgs	Safale American Ale US-56/US-05 (DCL Yeast #US-05)	Yeast-Ale	

Beer Profile

Est Original Gravity: 1,063 SG **Measured Original Gravity:** 1,010 SG
Est Final Gravity: 1,016 SG **Measured Final Gravity:** 1,005 SG
Estimated Alcohol by Vol: 6,11 % **Actual Alcohol by Vol:** 0,65 %
Bitterness: 18,0 IBU **Calories:** 90 cal/l
Est Color: 55,6 EBC **Color:**
 Color

Mash Profile

Mash Name: My Mash **Total Grain Weight:** 11,60 kg
Sparge Water: 46,76 L **Grain Temperature:** 22,2 C
Sparge Temperature: 75,6 C **TunTemperature:** 22,2 C
Adjust Temp for Equipment: FALSE **Mash PH:** 5,4 PH

ERROR - All Grain/Partial Mash recipe contains no mash steps

Mash Notes:

Carbonation and Storage

Carbonation Type: Corn Sugar ***Volumes of CO2:*** 2,4

Pressure/Weight: 254,9 gm ***Carbonation Used:*** -

Keg/Bottling Temperature: 15,6 C ***Age for:*** 28,0 days

Storage Temperature: 11,1 C

Notes