

<b>Beer Name</b>	Smoked Porter
<b>Competition</b>	CBA National Competition at Bristol 2011;
<b>Brewer</b>	Russell P
<b>Beer Type</b>	Porter
<b>Original Gravity</b>	1052
<b>Final Gravity</b>	1012
<b>Brew Length</b>	23 litres
<b>Malt Schedule</b>	3000 grms Rauchmaltz 800grms Maris Otter Pale Malt 600grms Brown Malt 600grms Dark Crystal Malt 400 grms Chocolate Malt
<b>Other Ingredients</b>	
<b>Hop Schedule</b>	300 grms fuggles FWH (Homegrown fresh) 125 grms at end of boil (Homegrown fresh)
<b>Boil Time</b>	60mins
<b>Yeast</b>	Wyeast 1275 Thames Valley (15c for 48 hours then .5c rise each day until 18c reached then held at this temperature for 10 days)
<b>EBU Bitterness</b>	Not known as hops all home grown
<b>ABV</b>	5.4
<b>Brewers Comments</b>	Russell thinks that although the beer got 2nd place, it was not smokey enough. Next time make the base all rauchmaltz.