

## #71 Plummy Brown Porter

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **37**
- SRM **20.1**
- Style **Brown Porter**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.2 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **26.2 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount        | Yield | EBC  |
|-------|----------------------------|---------------|-------|------|
| Grain | Viking Pale Ale malt       | 5 kg (83.3%)  | 80 %  | 5    |
| Grain | Caramel/Crystal Malt - 10L | 0.3 kg (5%)   | 75 %  | 10   |
| Grain | Carafa                     | 0.1 kg (1.7%) | 70 %  | 664  |
| Grain | Strzegom Czekoladowy jasny | 0.3 kg (5%)   | 68 %  | 400  |
| Grain | Strzegom pszenica prażona  | 0.1 kg (1.7%) | 70 %  | 1000 |
| Grain | Płatki owsiane             | 0.2 kg (3.3%) | 60 %  | 3    |

### Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Izabella | 40 g   | 60 min | 5.1 %      |
| Boil    | Izabella | 30 g   | 30 min | 5.1 %      |
| Boil    | Izabella | 30 g   | 10 min | 5.1 %      |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                            |     |        |       |                  |
|----------------------------|-----|--------|-------|------------------|
| FM10 O czym szumią wierzby | Ale | Liquid | 35 ml | Fermentum Mobile |
|----------------------------|-----|--------|-------|------------------|

### Extras

| Type   | Name                 | Amount | Use for   | Time      |
|--------|----------------------|--------|-----------|-----------|
| Flavor | Śliwka suszona dymem | 250 g  | Secondary | 14 day(s) |