

# PLUMMY SMOKED PORTER

- Gravity **15.1 BLG**
- ABV ---
- IBU ---
- SRM **40**
- Style **Brown Porter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **26 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (31.3%)	79 %	6
Grain	Strzegom Monachijski typ I	3 kg (46.9%)	79 %	16
Grain	Carahell	0.2 kg (3.1%)	77 %	26
Grain	Peat Smoked Malt Light	0.5 kg (7.8%)	74 %	6
Grain	Strzegom Czekoladowy ciemny	0.4 kg (6.3%)	68 %	1200
Grain	Crystal Dark	0.3 kg (4.7%)	74 %	158

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M07 British Ale	Ale	Dry	10 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Flavor	Śliwka dymiona	150 g	Boil	15 min