#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

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

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)