

# 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 |