

## PLUMMY SMOKED PORTER 1(5)

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- Gravity **17.4 BLG**
- ABV ---
- IBU **34**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

### Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **19.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **0 min** at **78C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (30.8%)	79 %	6
Grain	Strzegom Monachijski typ I	3 kg (46.2%)	79 %	16
Grain	Carahell	0.2 kg (3.1%)	77 %	26
Grain	Peat Smoked Malt Light	0.5 kg (7.7%)	74 %	6
Grain	Strzegom Czekoladowy ciemny	0.4 kg (6.2%)	68 %	1200
Grain	Crystal Dark	0.4 kg (6.2%)	74 %	158

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Kent Goldings	30 g	60 min	5 %
Boil	Kent Goldings	40 g	30 min	5 %
Boil	Kent Goldings	30 g	10 min	5 %

### 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
Fining	Mech irlandzki	5 g	Boil	10 min
Flavor	Śliwka dymiona	650 g	Boil	10 min
Flavor	Suszone Chili Ancho	10 g	Boil	10 min
Flavor	Macerowane w whisky śliwki dymione	200 g	Secondary	7 day(s)