

# Smoked Plum Robust Porter TB

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **28**
- SRM **21.3**
- Style **Robust Porter**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **23.1 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **14.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **23.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.8 kg (59.6%)	80 %	5
Grain	Amber Malt	0.4 kg (8.5%)	75 %	43
Grain	Strzegom Karmel 300	0.2 kg (4.3%)	70 %	299
Grain	Strzegom Czekoladowy jasny	0.2 kg (4.3%)	68 %	400
Grain	Strzegom Czekoladowy ciemny	0.1 kg (2.1%)	68 %	1200
Grain	Słód Wędzony Steinbach	1 kg (21.3%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Polaris	50 g	5 min	19 %
Boil	Puławski	10 g	60 min	4.3 %