

# Smoked Brown Porter

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **36**
- SRM **29.7**
- Style **Brown Porter**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **13.8 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **16.3 liter(s)**

## Steps

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

## Mash step by step

- Heat up **13 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **4.1 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	1 kg (29.9%)	81 %	6
Grain	Simpsons - Imperial	1 kg (29.9%)	80 %	50
Grain	Peat Smoked Malt	0.5 kg (14.9%)	74 %	6
Grain	Simpsons - Chocolate Malt	0.25 kg (7.5%)	73 %	788
Grain	Simpsons - Crystal Light	0.25 kg (7.5%)	74 %	100
Grain	Simpsons - Aromatic Malt	0.25 kg (7.5%)	82.5 %	60
Sugar	Muscovado	0.1 kg (3%)	100 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	30 min	7.9 %
Aroma (end of boil)	Marynka	20 g	0 min	7.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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FM13 Irlandzkie Ciemności	Ale	Liquid	100 ml	Fermentum Mobile
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### Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	5 g	Boil	10 min
Flavor	Śliwka Sechłońska	150 g	Boil	15 min