

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 % |