

# Smoked Plum Robust Porter

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **21**
- SRM **19.1**
- Style **Robust Porter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

## 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	Magnum	50 g	7 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	150 ml	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	suszone śliwki	200 g	Boil	10 min