

Dym szamana

- Gravity **15.4 BLG**
- ABV ---
- IBU **53**
- SRM **13.9**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

- Temp **56 C**, Time **10 min**
- Temp **66 C**, Time **50 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **19.9 liter(s)** of strike water to **61.2C**
- Add grains
- Keep mash **10 min** at **56C**
- Keep mash **50 min** at **66C**
- Keep mash **0 min** at **76C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	2.5 kg (43.9%)	78 %	6
Grain	Weyermann - Smoked Malt	2.5 kg (43.9%)	81 %	6
Grain	Caraaroma	0.2 kg (3.5%)	78 %	400
Grain	Barley, Flaked	0.5 kg (8.8%)	70 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	30 min	13 %
Boil	Green Bullet	25 g	30 min	11 %
Aroma (end of boil)	Equinox	50 g	2 min	13.1 %
Dry Hop	Chinook	25 g	7 day(s)	13 %
Dry Hop	Green Bullet	25 g	7 day(s)	11 %
Dry Hop	Amarillo	50 g	4 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Danstar - Windsor Ale	Ale	Dry	11.5 g	Danstar
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Notes

- 100g glukozy do refermentacji
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