

# Dymione ustrojstwo - Browar Bardźwiedz

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **32**
- SRM **33.4**
- Style **Other Smoked Beer**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

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

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (63.6%)	80 %	5
Grain	Viking Wędzony czereśnią	1 kg (18.2%)	82 %	10
Grain	Fawcett - Pale Chocolate	0.5 kg (9.1%)	71 %	600
Grain	Viking Czekoladowy jasny	0.5 kg (9.1%)	68 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Drożdże K.1 KVEIK Voss 5 g	Ale	Dry	5 g	Kveik Yeastery

## Extras

Type	Name	Amount	Use for	Time
Flavor	Aromat śliwkowy	10 g	Secondary	2 day(s)
Flavor	Aromat czekoladowy	10 g	Secondary	2 day(s)