

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) |