

Koniec Karnawału

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **15**
- SRM **22.2**
- Style **Other Smoked Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **29.8 liter(s)**

Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **3 min**

Mash step by step

- Heat up **21.3 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **3 min** at **76C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.8 kg (56.5%)	80 %	5
Grain	Pszeniczny	0.3 kg (3.5%)	85 %	4
Grain	Słód monachijski Castle Malting	0.7 kg (8.2%)	80 %	25
Grain	Weyermann - Smoked Malt	1.5 kg (17.6%)	81 %	6
Grain	Caraamber	0.4 kg (4.7%)	75 %	59
Grain	Weyermann Caramunich 3	0.4 kg (4.7%)	76 %	150
Grain	Carafa II	0.4 kg (4.7%)	70 %	812

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	30 g	60 min	5.1 %
Boil	East Kent Goldings	20 g	15 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
------	------	------	--------	------------

Safale US-05	Ale	Dry	11 g	Fermentis
--------------	-----	-----	------	-----------

Extras

Type	Name	Amount	Use for	Time
Fining	irish moss	10 g	Boil	10 min