

mial byc kozlak ALE nie

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **28**
- SRM **11.4**
- Style **Classic Rauchbier**

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 **18 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.7 liter(s)**
- Total mash volume **26.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	3 kg (45.8%)	80 %	22
Grain	Biscuit Malt	0.4 kg (6.1%)	79 %	45
Grain	Wędzony bukiem Viking Malt	2 kg (30.5%)	82 %	10
Grain	Viking melanoidynowy	0.2 kg (3.1%)	75 %	60
Grain	Słód Caramunich Typ II Weyermann	0.2 kg (3.1%)	73 %	120
Grain	Płatki owsiane	0.75 kg (11.5%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mittelfruch	30 g	60 min	5.2 %
Boil	Lublin (Lubelski)	30 g	60 min	4 %
Aroma (end of boil)	Saaz (Czech Republic)	30 g	5 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis