

smoked staut piteed

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **40**
- SRM **34.9**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **10 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **120 min**
- Evaporation rate **15 %/h**
- Boil size **29.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **28.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Weyermann - Smoked Malt | 1 kg (16%) | 81 % | 6 |
| Grain | Casle Malting Whisky Nature | 3.25 kg (52%) | 85 % | 4 |
| Grain | Jęczmień palony | 0.35 kg (5.6%) | 55 % | 985 |
| Grain | Black (Patent) Malt | 0.25 kg (4%) | 55 % | 985 |
| Grain | Carafa II | 0.1 kg (1.6%) | 70 % | 812 |
| Grain | Viking Pale Ale malt | 1.2 kg (19.2%) | 80 % | 5 |
| Grain | Strzegom Karmel 150 | 0.1 kg (1.6%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 30 g | 60 min | 13.5 % |