

## Brązik

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **26**
- SRM **10.3**
- Style **Other Smoked Beer**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

### Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński         | 3.3 kg (57.9%) | 80 %  | 4   |
| Grain | Casle Malting Whisky Nature | 0.7 kg (12.3%) | 85 %  | 4   |
| Grain | Amber Malt                  | 0.5 kg (8.8%)  | 75 %  | 100 |
| Grain | Strzegom Monachijski typ II | 0.5 kg (8.8%)  | 79 %  | 22  |
| Grain | Płatki owsiane              | 0.2 kg (3.5%)  | 85 %  | 3   |
| Sugar | Brown Sugar, Dark           | 0.5 kg (8.8%)  | 100 % | 99  |

### Hops

| Use for             | Name      | Amount | Time   | Alpha acid |
|---------------------|-----------|--------|--------|------------|
| Boil                | Marynka   | 20 g   | 70 min | 10 %       |
| Aroma (end of boil) | Tradition | 20 g   | 20 min | 5.5 %      |

### Yeasts

| Name                 | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale  | Dry  | 11 g   | Danstar    |