Buk w dom

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **30**
- SRM **4.9**
- Style **Other Smoked Beer**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **15.8 liter(s)**

Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **12.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **20 min** at **72C**
- Sparge using **6.4 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wędzony bukiem Viking Malt	1 kg *(28.6%)*	82 %	10
Grain	Pilzneński	2.5 kg *(71.4%)*	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	18 g	60 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	5 g	Fermentis

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.