

Koziółek matółek

- Gravity **27.4 BLG**
- ABV **13.2 %**
- IBU **67**
- SRM **26.8**
- Style **Classic Rauchbier**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

Steps

- Temp **68 C**, Time **90 min**

Mash step by step

- Heat up **20.3 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **-1.8 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (51.7%)	80 %	5
Grain	Briess - Smoked Malt	2 kg (34.5%)	80.5 %	10
Grain	Melanoiden Malt	0.3 kg (5.2%)	80 %	39
Grain	Karmelowy żytni Strzegom	0.2 kg (3.4%)	75 %	150
Grain	Special B Malt	0.2 kg (3.4%)	65.2 %	315
Grain	Fawcett - Pszeniczny Czekoladowy	0.1 kg (1.7%)	73 %	1001

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	60 min	11 %