łiskij

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **55**
- SRM **43.4**
- Style **Other Smoked Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **7 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **25.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	golden Ale strzegom	3 kg *(35.3%)*	80 %	9
Grain	Jęczmień palony	0.5 kg *(5.9%)*	55 %	985
Grain	Strzegom Karmel 150	0.5 kg *(5.9%)*	75 %	150
Grain	Fawcett - Pszeniczny Czekoladowy	0.5 kg *(5.9%)*	73 %	1001
Grain	Wędzony torfem	4 kg *(47.1%)*	82 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Magnum	30 g	60 min	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

Extras

Type	Name	Amount	Use for	Time
Flavor	płatki dębowe	50 g	Secondary	49 day(s)

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