

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 |