

# Dym nad pomarańczowym zagajnikiem

- Gravity **12.1 BLG**
- ABV ---
- IBU **24**
- SRM **4.3**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

| Type  | Name             | Amount         | Yield | EBC |
|-------|------------------|----------------|-------|-----|
| Grain | Pale Ale         | 4 kg (72.7%)   | 80 %  | 4   |
| Grain | Peat Smoked Malt | 1.5 kg (27.3%) | 74 %  | 6   |

## Hops

| Use for | Name          | Amount | Time     | Alpha acid |
|---------|---------------|--------|----------|------------|
| Boil    | Pacifica (NZ) | 110 g  | 15 min   | 4.8 %      |
| Dry Hop | Pacifica (NZ) | 40 g   | 7 day(s) | 4.8 %      |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| s-05 | Ale  | Dry  | 11.5 g | ---        |

## Extras

| Type  | Name                       | Amount | Use for   | Time     |
|-------|----------------------------|--------|-----------|----------|
| Spice | curacao skórka             | 20 g   | Boil      | 15 min   |
| Spice | skórka słodkiej pomarańczy | 80 g   | Secondary | 7 day(s) |