

## experyment

---

- Gravity **26.6 BLG**
- ABV **12.6 %**
- IBU **36**
- SRM **9.5**
- Style **Other Smoked Beer**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **33 liter(s)**

### Steps

- Temp **60 C**, Time **10 min**
- Temp **68 C**, Time **90 min**
- Temp **73 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **22 liter(s)** of strike water to **70C**
- Add grains
- Keep mash **10 min** at **60C**
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **73C**
- Keep mash **0 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (45.5%)	80 %	5
Grain	Strzegom Karmel 30	1 kg (9.1%)	70 %	30
Grain	Wędzony bukiem Viking Malt	3 kg (27.3%)	82 %	10
Grain	Płatki owsiane	1 kg (9.1%)	85 %	3
Grain	Pszeniczny	1 kg (9.1%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	10 %
Boil	Lublin (Lubelski)?	20 g	60 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis