

## Kozłak Wędzony 2

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- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **22**
- SRM **21.2**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

### Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **15.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	CHÂTEAU SMOKED NATURE®	3 kg (77.9%)	77 %	8
Grain	Melano Castle Malting	0.5 kg (13%)	78 %	80
Grain	Weyermann - Dehusked Carafa II	0.1 kg (2.6%)	70 %	837
Grain	Cara Arome Castle Malting	0.25 kg (6.5%)	75 %	90

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Hersbrucker	30 g	60 min	4.1 %