

# Licho nie śpi

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **7**
- SRM **3.1**
- Style **Other Smoked Beer**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **14 %/h**
- Boil size **22.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **9.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **22.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilzneński	1.7 kg (54.8%)	80 %	4
Grain	Słód pszeniczny wędzony dębem Bruntal	1.1 kg (35.5%)	81 %	5
Grain	Słód wędzony Steinbach	0.3 kg (9.7%)	--- %	5.3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lubelski	15 g	60 min	3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM51 Grodzie Dębowe	Wheat	Slant	120 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	0.5 g	Boil	15 min

## Notes

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

- Zakwaszanie Lactobacillus Plantarum (Serowar) - 2g.  
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