

nafciarz

- Gravity **25.9 BLG**
- ABV **12.2 %**
- IBU **73**
- SRM **71.3**
- Style **Other Smoked Beer**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **8 %**
- Size with trub loss **16.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **20.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **33.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Casle Malting Whisky Nature	4 kg (47.6%)	85 %	4
Grain	Viking Pale Ale malt	1 kg (11.9%)	80 %	5
Grain	Monachijski typ II 20-25 EBC Weyermann	1 kg (11.9%)	80 %	20
Grain	Żytni	1 kg (11.9%)	85 %	8
Grain	Carafa III	0.7 kg (8.3%)	70 %	1034
Grain	Strzegom Czekoladowy ciemny	0.7 kg (8.3%)	68 %	1200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	60 g	60 min	13.5 %
Aroma (end of boil)	East Kent Goldings	30 g	15 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
us05	Ale	Slant	300 ml	---