

# Pomysłowy Dobromir

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **43**
- SRM **4.5**
- Style **Other Smoked Beer**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **14 %/h**
- Boil size **19.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

## Steps

- Temp **63 C**, Time **30 min**
- Temp **69 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **12.3 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **69C**
- Keep mash **10 min** at **78C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód wędzony Steinbach	2 kg (48.8%)	--- %	5.3
Grain	Słód Pale Ale	1.4 kg (34.1%)	79 %	6
Grain	Słód pszeniczny	0.7 kg (17.1%)	82 %	3.5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	60 min	12 %
Boil	Mosaic	10 g	15 min	12.3 %
Whirlpool	Citra	15 g	30 min	12 %

## Yeasts

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