

# Poznański smog

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **18**
- SRM **11.6**
- 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 **120 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **16.3 liter(s)**

## Steps

- Temp **66 C**, Time **75 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **13 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **75 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **4.1 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	1.625 kg (49.8%)	79 %	16
Grain	Strzegom Karmel 150	0.235 kg (7.2%)	75 %	150
Grain	Słód Wędzony Steinbach	1.4 kg (42.9%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	15 g	60 min	6 %
Boil	Hallertau Mittelfruh	5 g	10 min	3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Dry	11 g	Omega

## Notes

- Warzone 29.12.2023 r.  
BLG początkowe 16.5.

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