

## Przełęcz rekinów II

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **31**
- SRM **12.6**
- Style **Other Smoked Beer**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.75 liter(s) / kg**
- Mash size **18.7 liter(s)**
- Total mash volume **25.5 liter(s)**

### Steps

- Temp **63 C**, Time **20 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **18.7 liter(s)** of strike water to **70.8C**
- Add grains
- Keep mash **20 min** at **63C**
- Keep mash **45 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **19.8 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.5 kg (36.8%)	82 %	4
Grain	Żytni	1.5 kg (22.1%)	85 %	8
Grain	Wędzony dębem Viking Malt	1.1 kg (16.2%)	80 %	8
Grain	Strzegom Karmel 300	0.2 kg (2.9%)	70 %	300
Grain	Viking Red Ale	1.5 kg (22.1%)	75 %	70

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	30 g	60 min	7.1 %
Boil	Perle	20 g	15 min	7.1 %
Boil	Herkules	20 g	5 min	20 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	100 ml	---