

# Smog Wawelski

---

- Gravity **14.5 BLG**
- ABV ---
- IBU ---
- SRM **11.3**
- Style **Other Smoked Beer**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	3 kg (44.8%)	80 %	16
Grain	Smoked Malt	3 kg (44.8%)	80 %	18
Grain	Słód Caramunich Typ II Weyermann	0.4 kg (6%)	73 %	120
Grain	Oats, Flaked	0.3 kg (4.5%)	80 %	2