

SMOK

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **41**
- SRM **39.4**
- Style **Other Smoked Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wędzony bukiem Viking Malt	2 kg (26.7%)	82 %	10
Grain	Wędzony olchą Viking Malt	1 kg (13.3%)	82 %	10
Grain	Wędzony torfem Castlemalting	2 kg (26.7%)	80 %	4
Grain	Płatki owsiane	0.5 kg (6.7%)	85 %	3
Grain	Strzegom Pale Ale	1 kg (13.3%)	79 %	6
Grain	Karmelowy 600EBC - Strzegom	0.5 kg (6.7%)	68 %	600
Grain	Czekoladowy 1200EBC - Strzegom	0.5 kg (6.7%)	68 %	1200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	35 g	60 min	11.5 %
Aroma (end of boil)	Lublin (Lubelski)	50 g	15 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis US-05	Ale	Dry	11.5 g	Fermentis