

Smoked Digga

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **28**
- SRM **44.1**
- Style **Other Smoked Beer**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|------|
| Grain | Viking Pale Ale malt | 1 kg (13.3%) | 80 % | 5 |
| Grain | Strzegom Karmel 300 | 0.5 kg (6.7%) | 70 % | 299 |
| Grain | Carafa III | 0.5 kg (6.7%) | 70 % | 1034 |
| Grain | Strzegom Czekoladowy ciemny | 0.5 kg (6.7%) | 68 % | 1200 |
| Grain | Viking Wędzony bukiem | 2 kg (26.7%) | 82 % | 10 |
| Grain | Viking Wędzony czereśnią | 1 kg (13.3%) | 82 % | 10 |
| Grain | Viking Wędzony brzozą | 2 kg (26.7%) | 85 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 10 % |
| Boil | Marynka | 30 g | 5 min | 10 % |