

# Smokey Viking

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **22**
- SRM **6**
- Style **Other Smoked Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **10 min**
- Evaporation rate **10 %/h**
- Boil size **23.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Malt wędzony brzozą	4 kg (80%)	81 %	10
Grain	Żytni	1 kg (20%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	lunga	50 g	10 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11 g	Safbrew

## Extras

Type	Name	Amount	Use for	Time
Spice	Jagody jałowca	20 g	Boil	10 min
Spice	Jagody jałowca	40 g	Secondary	7 day(s)

## Notes

- ZACIERANIE:
  1. Do 15L wody 68°C wsypać słody - zacierać 15 min (62°C)
  2. Dolać 6.1L wrzątku - zacierać 75 min (72°C)
  3. Dolać 6.3 L wrzątku - mash out (78°C)

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