

Starożytnia zadyma

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **22**
- SRM **12.8**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------|----------------|-------|-----|
| Grain | Peat Smoked Malt | 2 kg (36.7%) | 77 % | 6 |
| Grain | Rye Malt | 1.5 kg (27.5%) | 82 % | 10 |
| Grain | Peat Smoked Malt | 1 kg (18.3%) | 82 % | 10 |
| Grain | Munich Malt II | 0.7 kg (12.8%) | 80 % | 35 |
| Grain | Caraaroma | 0.25 kg (4.6%) | 74 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 40 g | 60 min | 4 % |
| Boil | Lublin (Lubelski) | 20 g | 15 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew S-33 | Ale | Dry | 11.5 g | Safbrew |

Extras

| Type | Name | Amount | Use for | Time |
|-------|------------|--------|-----------|-----------|
| Other | Oak flakes | 50 g | Secondary | 10 day(s) |