

# Szyneczka i bekonik

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **27**
- SRM **5.4**
- Style **Other Smoked Beer**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **68C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

## Fermentables

| Type  | Name                  | Amount         | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Wędzony bukiem        | 2 kg (44.4%)   | 82 %  | 10  |
| Grain | Strzegom Pilzneński   | 1 kg (22.2%)   | 80 %  | 4   |
| Grain | Strzegom Wiedeński    | 0.7 kg (15.6%) | 79 %  | 10  |
| Grain | Żytni                 | 0.5 kg (11.1%) | 85 %  | 6   |
| Grain | Jęczmień niesłodowany | 0.3 kg (6.7%)  | 75 %  | 2   |

## Hops

| Use for             | Name            | Amount | Time   | Alpha acid |
|---------------------|-----------------|--------|--------|------------|
| Boil                | Marynka         | 20 g   | 60 min | 8.7 %      |
| Aroma (end of boil) | Styrian Golding | 20 g   | 30 min | 2.8 %      |

## Yeasts

| Name        | Type | Form  | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale K-97 | Ale  | Slant | 150 ml | Fermentis  |