

thor

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **28**
- SRM **46.3**
- Style **Other Smoked Beer**

Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **49.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **59.4 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **57.5 liter(s)**
- Total mash volume **69 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|------|
| Grain | Casle Malting Whisky Nature | 5 kg (43.5%) | 85 % | 4 |
| Grain | Strzegom Monachijski typ II | 2 kg (17.4%) | 79 % | 22 |
| Grain | Strzegom Czekoladowy ciemny | 1 kg (8.7%) | 68 % | 1200 |
| Grain | Jęczmień palony | 1 kg (8.7%) | 55 % | 985 |
| Grain | Strzegom Karmel 600 | 0.5 kg (4.3%) | 68 % | 600 |
| Grain | Strzegom Wiedeński | 2 kg (17.4%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Marynka | 60 g | 60 min | 10 % |
| Aroma (end of boil) | Lublin (Lubelski) | 60 g | 5 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|-------|---------|------------|
| us05 | Ale | Slant | 1000 ml | fermentis |