

# Ale ZaDymione 1

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **30**
- SRM **11.2**
- Style **Other Smoked Beer**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **1 %**
- Size with trub loss **23.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **4.3 liter(s) / kg**
- Mash size **24.1 liter(s)**
- Total mash volume **29.7 liter(s)**

## Steps

- Temp **67 C**, Time **30 min**
- Temp **72 C**, Time **5 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **24.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **67C**
- Keep mash **5 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Oats, Flaked	0.4 kg (7.1%)	80 %	2
Grain	Wędzony bukiem Viking Malt	1.08 kg (19.3%)	82 %	10
Grain	Żytni	0.4 kg (7.1%)	85 %	8
Grain	Viking Malt Wędzony Czereśnią	1.08 kg (19.3%)	82 %	10
Grain	wędzony wiśnia	1.27 kg (22.7%)	82 %	10
Grain	Strzegom Karmel 300	0.3 kg (5.4%)	70 %	299
Grain	Wędzony jabłoń	1.07 kg (19.1%)	82 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Marynka	10 g	60 min	10 %
Boil	Marynka	20 g	30 min	10 %
Boil	Mosaic	10 g	10 min	10 %
Boil	Mosaic	10 g	5 min	10 %
Whirlpool	Mosaic	10 g	0 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis