

# bakielitowe

---

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **63**
- SRM **51**
- Style **Other Smoked Beer**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **35.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.24 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **27.5 liter(s)**

## Steps

- Temp **66 C**, Time **66 min**
- Temp **75 C**, Time **5 min**

## Mash step by step

- Heat up **19 liter(s)** of strike water to **76.3C**
- Add grains
- Keep mash **66 min** at **66C**
- Keep mash **5 min** at **75C**
- Sparge using **24.9 liter(s)** of **76C** water or to achieve **35.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wędzony bukiem CastleMalting 2-9 ppm	3 kg (35.3%)	80 %	4
Grain	Wędzony whisky (mocny) 30-45 ppm castle	4 kg (47.1%)	85 %	4
Grain	Strzegom Czekoladowy ciemny	0.5 kg (5.9%)	68 %	1200
Grain	Carafa III	0.5 kg (5.9%)	70 %	1034
Grain	Jęczmień palony	0.5 kg (5.9%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	70 g	60 min	11 %
Boil	lunga	30 g	10 min	11 %