

# Bekonowe

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **27**
- SRM **11.1**
- Style **Classic Rauchbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Wędzony Steinbach	4 kg (72.7%)	80 %	5
Grain	Monachijski	1 kg (18.2%)	80 %	16
Grain	Caramunich® typ I	0.3 kg (5.5%)	73 %	80
Grain	Caraaroma	0.2 kg (3.6%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tettnang	30 g	10 min	4 %
Boil	Magnum	20 g	60 min	11.5 %