

# Bier du Żur

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **17**
- SRM **5.5**
- Style **Other Smoked Beer**

## Batch size

- Expected quantity of finished beer **5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **5.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **6.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.4 liter(s)**
- Total mash volume **5.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Żytni	0.8 kg (54.1%)	85 %	8
Grain	Weyermann - Smoked Malt	0.55 kg (37.2%)	81 %	6
Grain	Płatki owsiane	0.08 kg (5.4%)	60 %	3
Grain	Weyermann - Carapils	0.05 kg (3.4%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	6 g	60 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	50 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Zakwas do żurku	250 g	Boil	10 min