

experyment

- Gravity **26.6 BLG**
- ABV **12.6 %**
- IBU **36**
- SRM **9.5**
- Style **Other Smoked Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **33 liter(s)**

Steps

- Temp **60 C**, Time **10 min**
- Temp **68 C**, Time **90 min**
- Temp **73 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **22 liter(s)** of strike water to **70C**
- Add grains
- Keep mash **10 min** at **60C**
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **73C**
- Keep mash **0 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (45.5%) | 80 % | 5 |
| Grain | Strzegom Karmel 30 | 1 kg (9.1%) | 70 % | 30 |
| Grain | Wędzony bukiem Viking Malt | 3 kg (27.3%) | 82 % | 10 |
| Grain | Płatki owsiane | 1 kg (9.1%) | 85 % | 3 |
| Grain | Pszeniczny | 1 kg (9.1%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Marynka | 50 g | 60 min | 10 % |
| Boil | Lublin (Lubelski)? | 20 g | 60 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 150 ml | Fermentis |