

# KWAŚNY DYM

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **48**
- SRM **12.6**
- Style **Other Smoked Beer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Malt Wędzony Wiśnią	4 kg (63.5%)	82 %	10
Grain	Zakwaszający	0.8 kg (12.7%)	80 %	4
Grain	Strzegom Karmel 300	0.5 kg (7.9%)	70 %	299
Grain	Strzegom Pilzneński	1 kg (15.9%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertauer Taurus	35 g	60 min	15.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew S-189	Lager	Liquid	200 ml	Fermentis