

mial byc kozlak ALE nie

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **28**
- SRM **11.4**
- Style **Classic Rauchbier**

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 **18 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.7 liter(s)**
- Total mash volume **26.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|-----------------|-------|-----|
| Grain | Monachijski | 3 kg (45.8%) | 80 % | 22 |
| Grain | Biscuit Malt | 0.4 kg (6.1%) | 79 % | 45 |
| Grain | Wędzony bukiem Viking Malt | 2 kg (30.5%) | 82 % | 10 |
| Grain | Viking melanoidynowy | 0.2 kg (3.1%) | 75 % | 60 |
| Grain | Słód Caramunich Typ II Weyermann | 0.2 kg (3.1%) | 73 % | 120 |
| Grain | Płatki owsiane | 0.75 kg (11.5%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Mittelfruch | 30 g | 60 min | 5.2 % |
| Boil | Lublin (Lubelski) | 30 g | 60 min | 4 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 30 g | 5 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |