

nafciarz

- Gravity **23.6 BLG**
- ABV **10.8 %**
- IBU **72**
- SRM **66.4**
- Style **Other Smoked Beer**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **8 %**
- Size with trub loss **18.4 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **23.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **30.2 liter(s)**

Steps

- Temp **64 C**, Time **90 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **21.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **90 min** at **64C**
- Keep mash **10 min** at **76C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **23.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|---------------|-------|------|
| Grain | Casle Malting Whisky Nature | 4 kg (47.6%) | 85 % | 4 |
| Grain | Viking Pale Ale malt | 1 kg (11.9%) | 80 % | 5 |
| Grain | Monachijski typ II 20-25 EBC Weyermann | 1 kg (11.9%) | 80 % | 20 |
| Grain | Żytni | 1 kg (11.9%) | 85 % | 8 |
| Grain | Carafa III | 0.7 kg (8.3%) | 70 % | 1034 |
| Grain | Strzegom Czekoladowy ciemny | 0.7 kg (8.3%) | 68 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil | Magnum | 60 g | 60 min | 13.5 % |
| Aroma (end of boil) | East Kent Goldings | 30 g | 15 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--|------|------|--------|-----------------|
| Mangrove Jack's M42 New World Strong Ale | Ale | Dry | 12 g | Mangrove Jack's |