

# Płonący konar

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **27**
- SRM **25.9**
- Style **Other Smoked Beer**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **20.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Smoked Malt	5 kg (74.1%)	81 %	6
Grain	Strzegom Czekoladowy ciemny	0.25 kg (3.7%)	68 %	1200
Grain	Strzegom Karmel 150	1.5 kg (22.2%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	30 g	90 min	5.1 %
Boil	East Kent Goldings	30 g	75 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	30 ml	Fermentum Mobile