

# PODBOJE LOKIEGO

- Gravity **15.3 BLG**
- ABV ---
- IBU **38**
- SRM **6.3**
- 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 **17.3 liter(s)**
- Total mash volume **23 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **17.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Sparge using **20.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Steinbach Smoked	3 kg (44.4%)	80 %	5
Grain	Pszeniczny Jasny Bestmalz	2.5 kg (37%)	82 %	4
Grain	Strzegom Karmel 70	0.25 kg (3.7%)	70 %	70
Sugar	Cukier	1 kg (14.8%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pioneer	50 g	40 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips	10 g	Mash	120 min
Fining	Mech Irlandzki	15 g	Boil	15 min