

# Przełęcz rekinów

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- Gravity **13.1 BLG**
- ABV ---
- IBU **38**
- SRM **11.8**
- Style **Other Smoked Beer**

## 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 **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.9 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **20.3 liter(s)**

## Steps

- Temp **63 C**, Time **20 min**
- Temp **72 C**, Time **45 min**

## Mash step by step

- Heat up **15.1 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **20 min** at **63C**
- Keep mash **45 min** at **72C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2 kg (38.5%)	82 %	4
Grain	Żytni	1 kg (19.2%)	85 %	8
Grain	Wędzony dębem Viking Malt	1 kg (19.2%)	80 %	8
Grain	Karmelowy 50	0.75 kg (14.4%)	75 %	50
Grain	Czekoladowy jasny	0.2 kg (3.8%)	68 %	400
Grain	Viking Wheat Malt	0.25 kg (4.8%)	83 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	8.8 %