

Rykoszet

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **35**
- SRM **8.3**
- Style **Other Smoked Beer**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.9 liter(s)**
- Total mash volume **14 liter(s)**

Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **10.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2 kg (64.1%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ II | 0.5 kg (16%) | 79 % | 22 |
| Grain | Weyermann - Smoked Malt | 0.5 kg (16%) | 81 % | 6 |
| Grain | Karmelowy Pszeniczny Strzegom | 0.1 kg (3.2%) | 79 % | 130 |
| Grain | Strzegom Karmel 600 | 0.02 kg (0.6%) | 68 % | 601 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Marynka | 5 g | 60 min | 8.7 % |
| Boil | Marynka | 5 g | 45 min | 8.7 % |
| Boil | Marynka | 10 g | 30 min | 8.7 % |
| Aroma (end of boil) | Fuggles | 20 g | 10 min | 6.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------------|-----|-----|------|--------|
| Safale S-04 | Ale | Dry | 11 g | Safale |
|-------------|-----|-----|------|--------|