

# Savage Smokey Viking

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **36**
- SRM **7.4**
- 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 **10 min**
- Evaporation rate **10 %/h**
- Boil size **23.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Fermentables

| Type  | Name                       | Amount       | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Viking Malt wędzony brzożą | 5 kg (71.4%) | 81 %  | 10  |
| Grain | Żytni                      | 2 kg (28.6%) | 85 %  | 8   |

## Hops

| Use for             | Name  | Amount | Time   | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil                | lunga | 20 g   | 60 min | 11 %       |
| Aroma (end of boil) | lunga | 80 g   | 5 min  | 11 %       |

## Yeasts

| Name       | Type | Form   | Amount | Laboratory       |
|------------|------|--------|--------|------------------|
| FM53 Kveik | Ale  | Liquid | 30 ml  | Fermentum Mobile |

## Extras

| Type  | Name           | Amount | Use for   | Time     |
|-------|----------------|--------|-----------|----------|
| Spice | Jagody jałowca | 20 g   | Boil      | 10 min   |
| Spice | Jagody jałowca | 40 g   | Secondary | 7 day(s) |