## smok

- Gravity 17.5 BLG
- ABV ---
- IBU **50**
- SRM **8.4**

### **Batch size**

- Expected quantity of finished beer 4 liter(s)
- Trub loss 5 %
- Size with trub loss 4.2 liter(s)
- Boil time 60 min
- Evaporation rate 10 %/h
- Boil size **5.1 liter(s)**

#### **Mash information**

- Mash efficiency **75** %
- Liquor-to-grist ratio 3 liter(s) / kg
- Mash size **3.9 liter(s)**Total mash volume **5.2 liter(s)**

#### **Fermentables**

Туре	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	0.9 kg <i>(69.2%)</i>	80 %	7
Grain	Briess - Smoked Malt	0.4 kg <i>(30.8%)</i>	80.5 %	10

# Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	10 %