

# Smoke Apple

- Gravity **7.3 BLG**
- ABV **2.8 %**
- IBU **21**
- SRM **3.2**
- Style **Grodziskie/Graetzer**

## 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 **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.9 liter(s)**
- Total mash volume **6.6 liter(s)**

## Steps

- Temp **38 C**, Time **45 min**
- Temp **63 C**, Time **21 min**
- Temp **72 C**, Time **22 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **4.9 liter(s)** of strike water to **41C**
- Add grains
- Keep mash **45 min** at **38C**
- Keep mash **21 min** at **63C**
- Keep mash **22 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Malt Wędzony jabłoń	0.7 kg (42.4%)	82 %	10
Grain	Strzegom Pilzneński	0.45 kg (27.3%)	80 %	4
Grain	Pszeniczny	0.5 kg (30.3%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lomik	15 g	50 min	4 %
Boil	lomik	10 g	20 min	4 %
Boil	Lomik	10 g	10 min	3.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	13 g	Safbrew

## Extras

Type	Name	Amount	Use for	Time
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Fining	Whirlflock T	1.2 g	Boil	15 min
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