

Smoked gruit ale

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **37**
- SRM **7.4**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

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 **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|---------------|-------|-----|
| Grain | Monachijski | 2 kg (35.1%) | 80 % | 16 |
| Grain | Weyermann - Grodziski | 1 kg (17.5%) | 80 % | 2 |
| Grain | Viking Wędzony gruszą | 2 kg (35.1%) | 85 % | 10 |
| Grain | Karmelowy Czerwony | 0.2 kg (3.5%) | 75 % | 59 |
| Grain | Płatki owsiane | 0.5 kg (8.8%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------|--------|--------|------------|
| Boil | Nadwiślański | 100 g | 20 min | 5.9 % |

Extras

| Type | Name | Amount | Use for | Time |
|------|----------|--------|---------|--------|
| Herb | Mięta | 20 g | Boil | 10 min |
| Herb | Pokrzywa | 20 g | Boil | 10 min |
| Herb | Lawenda | 20 g | Boil | 10 min |