

# Starożytnia zadyma

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **22**
- SRM **12.8**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Peat Smoked Malt	2 kg (36.7%)	77 %	6
Grain	Rye Malt	1.5 kg (27.5%)	82 %	10
Grain	Peat Smoked Malt	1 kg (18.3%)	82 %	10
Grain	Munich Malt II	0.7 kg (12.8%)	80 %	35
Grain	Caraaroma	0.25 kg (4.6%)	74 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	40 g	60 min	4 %
Boil	Lublin (Lubelski)	20 g	15 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11.5 g	Safbrew

## Extras

Type	Name	Amount	Use for	Time
Other	Oak flakes	50 g	Secondary	10 day(s)