

# thor

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **28**
- SRM **46.3**
- Style **Other Smoked Beer**

## Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **49.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **59.4 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **57.5 liter(s)**
- Total mash volume **69 liter(s)**

## Fermentables

| Type  | Name                        | Amount        | Yield | EBC  |
|-------|-----------------------------|---------------|-------|------|
| Grain | Casle Malting Whisky Nature | 5 kg (43.5%)  | 85 %  | 4    |
| Grain | Strzegom Monachijski typ II | 2 kg (17.4%)  | 79 %  | 22   |
| Grain | Strzegom Czekoladowy ciemny | 1 kg (8.7%)   | 68 %  | 1200 |
| Grain | Jęczmień palony             | 1 kg (8.7%)   | 55 %  | 985  |
| Grain | Strzegom Karmel 600         | 0.5 kg (4.3%) | 68 %  | 600  |
| Grain | Strzegom Wiedeński          | 2 kg (17.4%)  | 79 %  | 10   |

## Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Marynka           | 60 g   | 60 min | 10 %       |
| Aroma (end of boil) | Lublin (Lubelski) | 60 g   | 5 min  | 4 %        |

## Yeasts

| Name | Type | Form  | Amount  | Laboratory |
|------|------|-------|---------|------------|
| us05 | Ale  | Slant | 1000 ml | fermentis  |