

Tragarz przy ognisku II/Miecz Oriona

- Gravity **13.8 BLG**
- ABV ---
- IBU **35**
- SRM **30.3**
- 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 **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 **15.2 liter(s)**
- Total mash volume **20.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **15.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	2.5 kg (49.5%)	80 %	3
Grain	Castle Pale Ale	1.5 kg (29.7%)	80 %	8
Grain	Strzegom Monachijski typ II	0.5 kg (9.9%)	79 %	22
Grain	Strzegom pszenica prażona	0.2 kg (4%)	70 %	1000
Grain	Castle Cafe	0.2 kg (4%)	75.5 %	480
Grain	Abbey Castle	0.15 kg (3%)	80 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Boil	Marynka	25 g	5 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

Extras

Type	Name	Amount	Use for	Time
Flavor	Oak Chips	25 g	Secondary	7 day(s)