

# Żeby było śmiesznie

- Gravity **9.3 BLG**
- ABV ---
- IBU **14**
- SRM **3.5**
- Style **Other Smoked Beer**

## Batch size

- Expected quantity of finished beer **33 liter(s)**
- Trub loss **5 %**
- Size with trub loss **38 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **45.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **33.4 liter(s)** of **76C** water or to achieve **45.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3 kg (50%)	80 %	7
Grain	Grodziski pszeniczny wędzony dębem	2 kg (33.3%)	80 %	3
Grain	Żytńi	0.5 kg (8.3%)	85 %	8
Grain	Rye, Flaked	0.5 kg (8.3%)	78.3 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %
Boil	Lublin (Lubelski)	50 g	5 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	20 g	Danstar

## Extras

Type	Name	Amount	Use for	Time
Spice	Kosher Salt	30 g	Boil	10 min
Flavor	Whole Coriander	25 g	Boil	10 min

Fining	Whirlfloc	5 g	Boil	10 min
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