

# Czarno jak w dym

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **24**
- SRM **24.6**
- Style **Other Smoked Beer**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **14 %/h**
- Boil size **22.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.1 liter(s)**
- Total mash volume **17.5 liter(s)**

## Steps

- Temp **67 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **13.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **22.5 liter(s)** of wort

## Fermentables

| Type  | Name                            | Amount         | Yield | EBC |
|-------|---------------------------------|----------------|-------|-----|
| Grain | Słód Pale Ale                   | 2.2 kg (50.3%) | 79 %  | 6   |
| Grain | Słód wędzony Steinbach          | 1 kg (22.9%)   | --- % | 5.3 |
| Grain | Słód karmelowy 50 (Viking Malt) | 0.3 kg (6.9%)  | --- % | 50  |
| Grain | Słód Carafa typ I               | 0.25 kg (5.7%) | --- % | 900 |
| Grain | Słód pszeniczny czekoladowy     | 0.12 kg (2.7%) | --- % | 900 |
| Grain | Płatki owsiane                  | 0.5 kg (11.4%) | --- % | 3   |

## Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Lubelski | 20 g   | 60 min | 5.6 %      |
| Boil    | Lubelski | 20 g   | 20 min | 5.6 %      |

## Yeasts

| Name                     | Type | Form   | Amount  | Laboratory |
|--------------------------|------|--------|---------|------------|
| WLP004 - Irish Ale Yeast | Ale  | Liquid | 1000 ml | White Labs |

## Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Type   | Name       | Amount | Use for | Time   |
|--------|------------|--------|---------|--------|
| Fining | Whirlflock | 6 g    | Boil    | 15 min |