

# Karmelowa Szynka

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **46**
- SRM **12.3**
- Style **Other Smoked Beer**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **6 %**
- Size with trub loss **18 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	1.7 kg (35.4%)	80 %	30
Grain	Weyermann - Smoked Malt	3 kg (62.5%)	75 %	6
Grain	Strzegom Karmel 600	0.1 kg (2.1%)	68 %	601

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
SafAle T-58	Ale	Dry	11 g	---

## Notes

- Zacieranie 11 l wody  
Gotowanie 17 l brzeczki  
Rozcieńczenie brzeczki 4,5 l zimnej wody  
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