

# nafciarz

---

- Gravity **22.5 BLG**
- ABV **10.2 %**
- IBU **70**
- SRM **60.4**
- Style **Other Smoked Beer**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **8 %**
- Size with trub loss **15.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **16.9 liter(s)**
- Total mash volume **23.4 liter(s)**

## Steps

- Temp **64 C**, Time **90 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **16.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **90 min** at **64C**
- Keep mash **10 min** at **76C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Casle Malting Whisky Nature	3 kg (46.2%)	85 %	4
Grain	Viking Pale Ale malt	1 kg (15.4%)	80 %	5
Grain	Monachijski typ II 20-25 EBC Weyermann	0.5 kg (7.7%)	80 %	20
Grain	Żytni	1 kg (15.4%)	85 %	8
Grain	Carafa III	0.5 kg (7.7%)	70 %	1034
Grain	Strzegom Czekoladowy ciemny	0.5 kg (7.7%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	45 g	60 min	13.5 %
Aroma (end of boil)	East Kent Goldings	25 g	15 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Slant	233.33 ml	Fermentum Mobile