

PANI MA PUPE W GRUSZKĘ

- Gravity **12.4 BLG**
- ABV ---
- IBU **65**
- SRM **19**
- Style **Other Smoked Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **70 C**, Time **15 min**

Mash step by step

- Heat up **19.2 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **70C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Malt Wędzony Gruszą	5 kg (78.1%)	82 %	10
Grain	Pszeniczny	1 kg (15.6%)	85 %	4
Grain	Red Crystal	0.2 kg (3.1%)	71 %	400
Grain	Strzegom Palone Ziarno Jęczmienia	0.2 kg (3.1%)	70 %	1000

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	60 min	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis US-05	Ale	Dry	11.5 g	---

Extras

Type	Name	Amount	Use for	Time
Fining	Dropsy Mchu Irlandzkiego	5 g	Boil	15 min