

Płonący buk

- Gravity **16.1 BLG**
- ABV ---
- IBU **26**
- SRM **37.9**
- Style **Other Smoked Beer**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Weyermann - Smoked Malt | 5 kg (74.1%) | 81 % | 6 |
| Grain | Strzegom Czekoladowy ciemny | 0.25 kg (3.7%) | 68 % | 1200 |
| Grain | Strzegom Karmel 150 | 1.5 kg (22.2%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 30 g | 60 min | 5.1 % |
| Boil | East Kent Goldings | 30 g | 45 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Liquid | 30 ml | Fermentum Mobile |