

Polish Smoked `18

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **23**
- SRM **4.3**
- Style **Other Smoked Beer**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **14.6 liter(s)**

Steps

- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **11.4 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Malt Wędzony Jabłonią	2 kg (61.5%)	82 %	4
Grain	Weyermann - Pilsner Malt	1 kg (30.8%)	81 %	5
podwędzony olchą i jałowcem				
Grain	Weyermann - Acidulated Malt	0.05 kg (1.5%)	80 %	6
Grain	Bestmalz Caramell Hell	0.2 kg (6.2%)	80 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Puławski	10 g	35 min	8.9 %
Boil	Oktawia	20 g	15 min	7.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	200 ml	Fermentum Mobile