

## Semi Smoker

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- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **53**
- SRM **38.8**
- Style **Other Smoked Beer**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **16.6 liter(s)**

### Fermentables

| Type  | Name                           | Amount         | Yield | EBC  |
|-------|--------------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale              | 2 kg (48.2%)   | 79 %  | 6    |
| Grain | Castle Malting Whisky Nature   | 0.7 kg (16.9%) | 85 %  | 4    |
| Grain | Brown Malt (British Chocolate) | 0.5 kg (12%)   | 70 %  | 128  |
| Grain | Carafa III                     | 0.25 kg (6%)   | 70 %  | 1034 |
| Grain | Caraaroma                      | 0.2 kg (4.8%)  | 78 %  | 400  |
| Grain | Płatki owsiane                 | 0.5 kg (12%)   | 85 %  | 3    |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 35 g   | 45 min | 10 %       |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 22.8 g | Fermentis  |