

# Smoked Bock "Dymy" im. Michała Pola

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **31**
- SRM **19.8**
- Style **Other Smoked Beer**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **30.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Wędzony Steinbach	2 kg (29.2%)	80 %	5
Grain	Grodziski pszeniczny wędzony dębem	0.5 kg (7.3%)	80 %	3
Grain	Monachijski	2 kg (29.2%)	80 %	16
Grain	Viking Melanoidynowy	1 kg (14.6%)	75 %	60
Grain	Słód Caramunich Typ II Weyermann	1 kg (14.6%)	73 %	120
Grain	Caraaroma	0.25 kg (3.6%)	78 %	400
Grain	Płatki owsiane	0.1 kg (1.5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Aroma (end of boil)	Marynka	25 g	10 min	10 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale S-04	Ale	Dry	10 g	Safale