

Tragarz przy ognisku II/Miecz Oriona

- Gravity **13.8 BLG**
- ABV ---
- IBU **35**
- SRM **30.3**
- Style **Other Smoked Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **20.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **15.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|----------------|--------|------|
| Grain | Grodziski pszeniczny wędzony dębem | 2.5 kg (49.5%) | 80 % | 3 |
| Grain | Castle Pale Ale | 1.5 kg (29.7%) | 80 % | 8 |
| Grain | Strzegom Monachijski typ II | 0.5 kg (9.9%) | 79 % | 22 |
| Grain | Strzegom pszenica prażona | 0.2 kg (4%) | 70 % | 1000 |
| Grain | Castle Cafe | 0.2 kg (4%) | 75.5 % | 480 |
| Grain | Abbey Castle | 0.15 kg (3%) | 80 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 25 g | 60 min | 10 % |
| Boil | Marynka | 25 g | 5 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------|--------|-----------|----------|
| Flavor | Oak Chips | 25 g | Secondary | 7 day(s) |