

Coś wędzonego, fes?

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **32**
- SRM **50.5**
- Style **Other Smoked Beer**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **8.3 liter(s)**
- Total mash volume **11.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wędzony bukiem Viking Malt	1 kg (30.3%)	82 %	10
Grain	Viking Malt Wędzony Czereśnią	1 kg (30.3%)	82 %	10
Grain	Biscuit Malt	0.4 kg (12.1%)	79 %	45
Grain	Weyermann - Carafa III	0.3 kg (9.1%)	70 %	1024
Grain	Cara Gold Castlemalting	0.2 kg (6.1%)	78 %	120
Grain	Jęczmień palony	0.2 kg (6.1%)	55 %	985
Grain	Caraaroma	0.2 kg (6.1%)	78 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	30 g	60 min	3.6 %
Boil	Styrian Golding	10 g	30 min	3.6 %
Boil	Magnum	5 g	20 min	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

Extras

Type	Name	Amount	Use for	Time
Other	płatki dębowe olorosso, macerowane	30 g	Secondary	7 day(s)