

Koźlak Wędzony 2

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **22**
- SRM **21.2**
- Style **Classic Rauchbier**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **15.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|-----|
| Grain | CHÂTEAU SMOKED NATURE® | 3 kg (77.9%) | 77 % | 8 |
| Grain | Melano Castle Malting | 0.5 kg (13%) | 78 % | 80 |
| Grain | Weyermann - Dehusked Carafa II | 0.1 kg (2.6%) | 70 % | 837 |
| Grain | Cara Arome Castle Malting | 0.25 kg (6.5%) | 75 % | 90 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Hallertau Hersbrucker | 30 g | 60 min | 4.1 % |