

# Płonący buk

- Gravity **16.1 BLG**
- ABV ---
- IBU **26**
- SRM **37.9**
- Style **Other Smoked Beer**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Smoked Malt	5 kg (74.1%)	81 %	6
Grain	Strzegom Czekoladowy ciemny	0.25 kg (3.7%)	68 %	1200
Grain	Strzegom Karmel 150	1.5 kg (22.2%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	30 g	60 min	5.1 %
Boil	East Kent Goldings	30 g	45 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	30 ml	Fermentum Mobile