

Polish Smoked `18

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **23**
- SRM **4.3**
- Style **Other Smoked Beer**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **14.6 liter(s)**

Steps

- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **11.4 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-----------------------------|---------------------------------|----------------|-------|-----|
| Grain | Viking Malt Wędzony Jabłonią | 2 kg (61.5%) | 82 % | 4 |
| Grain | Weyermann - Pilsner Malt | 1 kg (30.8%) | 81 % | 5 |
| podwędzony olchą i jałowcem | | | | |
| Grain | Weyermann - Acidulated Malt | 0.05 kg (1.5%) | 80 % | 6 |
| Grain | Bestmalz Caramell Hell | 0.2 kg (6.2%) | 80 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Puławski | 10 g | 35 min | 8.9 % |
| Boil | Oktawia | 20 g | 15 min | 7.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|-------|--------|------------------|
| FM52 Amerykański Sen | Ale | Slant | 200 ml | Fermentum Mobile |