

# Szyneczka i bekonik

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **27**
- SRM **5.4**
- Style **Other Smoked Beer**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **68C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wędzony bukiem	2 kg (44.4%)	82 %	10
Grain	Strzegom Pilzneński	1 kg (22.2%)	80 %	4
Grain	Strzegom Wiedeński	0.7 kg (15.6%)	79 %	10
Grain	Żytni	0.5 kg (11.1%)	85 %	6
Grain	Jęczmień niesłodowany	0.3 kg (6.7%)	75 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	8.7 %
Aroma (end of boil)	Styrian Golding	20 g	30 min	2.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale K-97	Ale	Slant	150 ml	Fermentis