

ADF

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **32**
- SRM **5.6**
- Style **Other Smoked Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **56 C**, Time **0 min**
- Temp **67 C**, Time **30 min**
- Temp **69 C**, Time **30 min**

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **61.1C**
- Add grains
- Keep mash **0 min** at **56C**
- Keep mash **30 min** at **67C**
- Keep mash **30 min** at **69C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Wędzony Steinbach	2 kg (36.4%)	80 %	5
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Grain	Viking Malt Wędzony Czereśnią	1 kg (18.2%)	82 %	10
Grain	Carahell	0.5 kg (9.1%)	77 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Mittelfruh	50 g	60 min	4.1 %
Boil	Hersbrucker	25 g	30 min	3.7 %
Boil	Hersbrucker	25 g	10 min	3.7 %
Dry Hop	Hallertau Mittelfruh	50 g	7 day(s)	4.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis