

Ale ZaDymione

- Gravity **15.4 BLG**
- ABV ---
- IBU **40**
- SRM **9.5**
- 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 **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **21.2 liter(s)**
- Total mash volume **26.5 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **21.2 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|---------------|--------|-----|
| Grain | Wędzony Wisnia | 4 kg (75.5%) | 80 % | 10 |
| Grain | Karmelowy żytni Strzegom | 0.1 kg (1.9%) | 75 % | 150 |
| Grain | Strzegom Pszeniczny | 1 kg (18.9%) | 81 % | 6 |
| Grain | Rye, Flaked | 0.2 kg (3.8%) | 78.3 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil | Marynka | 10 g | 60 min | 10 % |
| Boil | Marynka | 10 g | 40 min | 10 % |
| Boil | Citra | 5 g | 40 min | 12 % |
| Boil | Marynka | 10 g | 20 min | 10 % |
| Boil | Citra | 10 g | 20 min | 12 % |
| Whirlpool | Citra | 15 g | 0 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|----------------------|-----|--------|--------|------------------|
| FM52 Amerykański Sen | Ale | Liquid | 100 ml | Fermentum Mobile |
|----------------------|-----|--------|--------|------------------|