

# 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
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FM52 Amerykański Sen	Ale	Liquid	100 ml	Fermentum Mobile
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