

# Brązik

---

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **26**
- SRM **10.3**
- Style **Other Smoked Beer**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.3 kg (57.9%)	80 %	4
Grain	Casle Malting Whisky Nature	0.7 kg (12.3%)	85 %	4
Grain	Amber Malt	0.5 kg (8.8%)	75 %	100
Grain	Strzegom Monachijski typ II	0.5 kg (8.8%)	79 %	22
Grain	Płatki owsiane	0.2 kg (3.5%)	85 %	3
Sugar	Brown Sugar, Dark	0.5 kg (8.8%)	100 %	99

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	70 min	10 %
Aroma (end of boil)	Tradition	20 g	20 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar