

# Kielbatron 2024

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **25**
- SRM **6.3**
- Style **Other Smoked Beer**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **28.1 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **21.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Wędzony Steinbach	5 kg (80%)	80 %	5
Grain	Strzegom Monachijski typ I	1 kg (16%)	79 %	16
Grain	cookie	0.25 kg (4%)	72 %	50

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	10.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	100 ml	Danstar