

# Kveik wędzone ciemne

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **37**
- SRM **21.9**
- Style **American Brown Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	3 kg (44.1%)	79 %	22
Grain	Strzegom Pilzneński	1.5 kg (22.1%)	80 %	4
Grain	Viking Malt Wędzony Jabłonią	1 kg (14.7%)	82 %	10
Grain	Viking Malt Wędzony Czereśnią	1 kg (14.7%)	82 %	10
Grain	Strzegom Czekoladowy 1200	0.3 kg (4.4%)	68 %	1202

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	60 min	10 %
Boil	Progress	15 g	20 min	5.5 %
Boil	Progress	10 g	10 min	5.5 %

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	15 min