

Luke Chopie!

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **30**
- SRM **6.6**
- Style **Other Smoked Beer**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **3 %**
- Size with trub loss **11.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **18 %/h**
- Boil size **16.2 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **19 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **40 min**

Mash step by step

- Heat up **15.2 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **40 min** at **72C**
- Sparge using **4.8 liter(s)** of **76C** water or to achieve **16.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Wędzony Steinbach	2.8 kg (73.7%)	80 %	5
Grain	Strzegom Monachijski typ II	0.7 kg (18.4%)	79 %	22
Grain	Żytni	0.3 kg (7.9%)	85 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	30 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Munich Lager	Lager	Slant	100 ml	Wyeast