

## podwędzane ciemne żytko; 33

- Gravity **14.5 BLG**
- ABV ---
- IBU **16**
- SRM **28.4**
- Style **Other Smoked Beer**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **20.5 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **14.3 liter(s)** of strike water to **78.4C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **20.9 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	1 kg (16.1%)	79 %	22
Grain	Żytni	0.5 kg (8.1%)	85 %	8
Grain	pilzenski	3 kg (48.4%)	80.5 %	4
Grain	Strzegom Karmel 30	0.1 kg (1.6%)	75 %	30
Grain	Strzegom Karmel 150	0.2 kg (3.2%)	75 %	150
Grain	Grodziński pszeniczny wędzony dębem	1 kg (16.1%)	80 %	3
Grain	Karmelowy żytni Strzegom	0.1 kg (1.6%)	75 %	150
Grain	Strzegom Czekoladowy jasny	0.1 kg (1.6%)	68 %	400
Grain	Strzegom Czekoladowy ciemny	0.1 kg (1.6%)	68 %	1200
Grain	Jęczmień palony	0.1 kg (1.6%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	20 g	60 min	7.5 %

Boil	Sybilla	10 g	5 min	7.5 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	250 ml	---