

Poznański smog

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **18**
- SRM **11.6**
- Style **Classic Rauchbier**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **16.3 liter(s)**

Steps

- Temp **66 C**, Time **75 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **13 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **75 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **4.1 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|------------------|-------|-----|
| Grain | Strzegom Monachijski typ I | 1.625 kg (49.8%) | 79 % | 16 |
| Grain | Strzegom Karmel 150 | 0.235 kg (7.2%) | 75 % | 150 |
| Grain | Słód Wędzony Steinbach | 1.4 kg (42.9%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------------------|--------|--------|------------|
| Boil | Hallertau Tradition | 15 g | 60 min | 6 % |
| Boil | Hallertau Mittelfruh | 5 g | 10 min | 3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|------|------|--------|------------|
| Lutra OYL-071 | Ale | Dry | 11 g | Omega |

Notes

- Warzone 29.12.2023 r.
BLG początkowe 16.5.

Dec 29, 2023, 10:14 AM