

# Savage Smokey Viking

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **36**
- SRM **7.4**
- Style **Other Smoked Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **10 min**
- Evaporation rate **10 %/h**
- Boil size **23.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Malt wędzony brzozą	5 kg (71.4%)	81 %	10
Grain	Żytni	2 kg (28.6%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %
Aroma (end of boil)	lunga	80 g	5 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Kveik	Ale	Liquid	30 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Spice	Jagody jałowca	20 g	Boil	10 min
Spice	Jagody jałowca	40 g	Secondary	7 day(s)