

# Semi Smoker

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- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **53**
- SRM **38.8**
- Style **Other Smoked Beer**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **16.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (48.2%)	79 %	6
Grain	Castle Malting Whisky Nature	0.7 kg (16.9%)	85 %	4
Grain	Brown Malt (British Chocolate)	0.5 kg (12%)	70 %	128
Grain	Carafa III	0.25 kg (6%)	70 %	1034
Grain	Caraaroma	0.2 kg (4.8%)	78 %	400
Grain	Płatki owsiane	0.5 kg (12%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	45 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	22.8 g	Fermentis