

# Smoked

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **62**
- SRM **34.2**
- Style **Other Smoked Beer**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.45 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.4 liter(s)**

## Steps

- Temp **65 C**, Time **40 min**
- Temp **67 C**, Time **30 min**
- Temp **75 C**, Time **5 min**

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **71.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **30 min** at **67C**
- Keep mash **5 min** at **75C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	3 kg (41.7%)	80 %	4
Grain	Viking Malt Wędzony Czereśnią	2 kg (27.8%)	80 %	10
Grain	Pszeniczny	1 kg (13.9%)	85 %	4
Grain	Special B Castle	0.3 kg (4.2%)	75 %	350
Grain	Strzegom Karmel 600	0.3 kg (4.2%)	68 %	600
Adjunct	Prażona pszenica IREKS	0.3 kg (4.2%)	1 %	1600
Adjunct	Łuska ryżowa	0.1 kg (1.4%)	1 %	---
Sugar	Biały cukier	0.2 kg (2.8%)	99 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Waimea	20 g	50 min	17.3 %
Boil	Galena	30 g	50 min	12.8 %
Aroma (end of boil)	Motueka	30 g	5 min	6.7 %

## Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale US-05	Ale	Slant	400 ml	---

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Spice	Cynamon 2 kory	5 g	Boil	15 min