

smoking hot

- Gravity **17.3 BLG**
- ABV ---
- IBU **77**
- SRM **40**
- 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 **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Cherry Briess	1 kg (13.3%)	80 %	10
Grain	Mesquite briess	0.5 kg (6.7%)	80 %	10
Grain	pszeniczny czekoladowy	0.5 kg (6.7%)	72 %	800
Grain	żytni	1 kg (13.3%)	81 %	4
Grain	czekoladowy	0.5 kg (6.7%)	68 %	400
Grain	Strzegom Pale Ale	4 kg (53.3%)	79 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	25 g	30 min	12 %
Boil	Citra	25 g	50 min	12 %
Boil	Nelson Sauvín	50 g	10 min	11 %
Dry Hop	Enigma (AUS)	50 g	5 day(s)	17.2 %
Aroma (end of boil)	Enigma (AUS)	50 g	5 min	17.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
s04	Ale	Dry	16 g	Fermentis

Notes

- drożdże się zobaczy, płatki na koniec, zacieranie rozkminić
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