

# Smrek

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **35**
- SRM **13.9**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21.9 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **74.1C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pale Ale	3 kg (58.8%)	85 %	7
Grain	Strzegom Monachijski typ II	1.5 kg (29.4%)	79 %	22
Grain	Słód Caramunich Typ II Weyermann	0.5 kg (9.8%)	73 %	120
Grain	Weyermann - Carafa I	0.1 kg (2%)	70 %	690

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	50 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	spruce tips	150 g	Boil	30 min

## Notes

- Traditionally brewed using only spruce tips and molasses, this modern version retains the resinous

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

character of the spruce but results in more well-round ale.  
Leżakowanie 4 tygodnie @ 12C  
na bazie american Amber Ale - ale ciemniejsze i mniej goryczkowe  
*Dec 4, 2016, 4:00 PM*