

Żeby było śmiesznie

- Gravity **9.3 BLG**
- ABV ---
- IBU **14**
- SRM **3.5**
- Style **Other Smoked Beer**

Batch size

- Expected quantity of finished beer **33 liter(s)**
- Trub loss **5 %**
- Size with trub loss **38 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **45.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **33.4 liter(s)** of **76C** water or to achieve **45.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|---------------|--------|-----|
| Grain | Briess - Pale Ale Malt | 3 kg (50%) | 80 % | 7 |
| Grain | Grodziski pszeniczny wędzony dębem | 2 kg (33.3%) | 80 % | 3 |
| Grain | Żytni | 0.5 kg (8.3%) | 85 % | 8 |
| Grain | Rye, Flaked | 0.5 kg (8.3%) | 78.3 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 15 g | 60 min | 10 % |
| Boil | Lublin (Lubelski) | 50 g | 5 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale | Dry | 20 g | Danstar |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------|--------|---------|--------|
| Spice | Kosher Salt | 30 g | Boil | 10 min |
| Flavor | Whole Coriander | 25 g | Boil | 10 min |

| | | | | |
|--------|-----------|-----|------|--------|
| Fining | Whirlfloc | 5 g | Boil | 10 min |
|--------|-----------|-----|------|--------|