Smoked Bock "Dymy" im. Michała Pola

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **31**
- SRM **24.2**
- Style **Other Smoked Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **26.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.8 liter(s)**
- Total mash volume **30.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **23.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Wędzony Steinbach	2 kg *(29.4%)*	80 %	5
Grain	Grodziski pszeniczny wędzony dębem	1 kg *(14.7%)*	80 %	3
Grain	Monachijski	1 kg *(14.7%)*	80 %	16
Grain	Viking Melanoidynowy	1 kg *(14.7%)*	75 %	60
Grain	Słód Caramunich Typ II Weyermann	1 kg *(14.7%)*	73 %	120
Grain	Strzegom Karmel 300	0.5 kg *(7.4%)*	70 %	299
Grain	Płatki owsiane	0.2 kg *(2.9%)*	85 %	3
Grain	Fawcett - Pszeniczny Czekoladowy	0.1 kg *(1.5%)*	73 %	1001

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %

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

Aroma (end of boil)	Marynka	25 g	10 min	10 %

Yeasts

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