

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 % |

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

Yeasts

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