thor

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **28**
- SRM **46.3**
- Style **Other Smoked Beer**

Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **49.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **59.4 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **57.5 liter(s)**
- Total mash volume **69 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Casle Malting Whisky Nature	5 kg *(43.5%)*	85 %	4
Grain	Strzegom Monachijski typ II	2 kg *(17.4%)*	79 %	22
Grain	Strzegom Czekoladowy ciemny	1 kg *(8.7%)*	68 %	1200
Grain	Jęczmień palony	1 kg *(8.7%)*	55 %	985
Grain	Strzegom Karmel 600	0.5 kg *(4.3%)*	68 %	600
Grain	Strzegom Wiedeński	2 kg *(17.4%)*	79 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	60 g	60 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	60 g	5 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
us05	Ale	Slant	1000 ml	fermentis