

Pils wędzony

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **29**
- SRM **4.3**
- Style **Classic Rauchbier**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **90 min**
- Evaporation rate **8 %/h**
- Boil size **36.1 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **23.9 liter(s)** of **76C** water or to achieve **36.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | Weyermann - Smoked Malt | 3 kg (49.2%) | 81 % | 6 |
| Grain | Strzegom Pilzneński | 2 kg (32.8%) | 85 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.7 kg (11.5%) | 79 % | 16 |
| Grain | Weyermann - Carapils | 0.3 kg (4.9%) | 78 % | 4 |
| Grain | Acid Malt | 0.1 kg (1.6%) | 58.7 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Premiant | 40 g | 60 min | 8.4 % |
| Boil | Saaz (Czech Republic) | 15 g | 25 min | 3 % |
| Boil | Saaz (Czech Republic) | 15 g | 5 min | 3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|---------------|-------|-----|------|-----------|
| Saflager S-23 | Lager | Dry | 23 g | Fermentis |
|---------------|-------|-----|------|-----------|

Notes

- Gotowanie łącznie 90 minut. Burzliwa 2 tyg, lagerowanie 2 tyg.
Feb 27, 2024, 2:00 PM