

# 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*