

# Wędzone

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **34**
- SRM **9.5**
- Style **Other Smoked Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **21.8 liter(s)**

## Steps

- Temp **68 C**, Time **45 min**
- Temp **72 C**, Time **25 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **17 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **45 min** at **68C**
- Keep mash **25 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (41.2%)	80 %	5
Grain	Monachijski	0.4 kg (8.2%)	80 %	16
Grain	Viking Malt Wędzony wisnia	2 kg (41.2%)	82 %	10
Grain	Caramel/Crystal Malt - 120L	0.2 kg (4.1%)	72 %	236
Grain	Pszeniczny	0.15 kg (3.1%)	85 %	4
Grain	Brown Malt (British Chocolate)	0.1 kg (2.1%)	70 %	175

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Puławski	20 g	60 min	8.9 %
Boil	Puławski	15 g	30 min	8.9 %
Boil	Oktawia	30 g	5 min	7.8 %
Dry Hop	Puławski	15 g	4 day(s)	8.9 %
Dry Hop	Oktawia	20 g	4 day(s)	7.8 %

## Yeasts

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

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale S-04	Ale	Slant	100 ml	---