

Wędzone ćwierć warka biab

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **23**
- SRM **5.2**
- Style **Other Smoked Beer**

Batch size

- Expected quantity of finished beer **5 liter(s)**
- Trub loss **15 %**
- Size with trub loss **5.8 liter(s)**
- Boil time **30 min**
- Evaporation rate **2 %/h**
- Boil size **5.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **4 liter(s)**
- Total mash volume **5 liter(s)**

Steps

- Temp **68 C**, Time **30 min**

Mash step by step

- Heat up **4 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **30 min** at **68C**
- Sparge using **2.9 liter(s)** of **76C** water or to achieve **5.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Pszeniczny | 0.5 kg (50%) | 85 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (50%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnat | 3.5 g | 30 min | 17.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|------|------|--------|------------|
| Safale BE-134 | Ale | Dry | 5 g | Fermentis |

Notes

- Własne wędzenie 1 kg słodu 100g zrębek
Dodać do zacierania Wit c
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