

# Wedzone masakra

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **33**
- SRM **11.1**
- Style **Other Smoked Beer**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size --- **liter(s)**
- Total mash volume --- **liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **liter(s)** of strike water to **C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **75C**
- Sparge using **liter(s)** of **C** water or to achieve **23.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pale Ale	3.4 kg (100%)	80 %	35

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	vital	10 g	60 min	12.71 %
Boil	Nelson Sauvín	10 g	45 min	11 %
Boil	Hallertau	10 g	20 min	6 %
Boil	Kazbek	10 g	5 min	4.98 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	---