

## Wędzone rauchbier 3

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **28**
- SRM **7.7**
- Style **Other Smoked Beer**

### Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.4 liter(s)**
- Total mash volume **34 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **26.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Wędzony bukiem Viking Malt | 7 kg (92.7%)   | 82 %  | 10  |
| Grain | Strzegom Bursztynowy       | 0.55 kg (7.3%) | 70 %  | 49  |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 25 g   | 60 min | 10 %       |
| Boil    | Marynka | 20 g   | 15 min | 10 %       |
| Boil    | Marynka | 25 g   | 5 min  | 10 %       |

### Yeasts

| Name        | Type | Form    | Amount | Laboratory |
|-------------|------|---------|--------|------------|
| Kveik skare | Ale  | Culture | --- g  | ---        |