

# Wędzonka

- Gravity **16.1 BLG**
- ABV ---
- IBU **42**
- SRM **21.8**
- Style **Other Smoked Beer**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

## Steps

- Temp **63 C**, Time **20 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **21.6 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **20 min** at **63C**
- Keep mash **40 min** at **72C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	wędzony	3.5 kg (48.6%)	80 %	8
Grain	Strzegom Monachijski typ II	2.5 kg (34.7%)	79 %	22
Grain	Abbey Castle	1 kg (13.9%)	80 %	45
Grain	Strzegom Karmel 600	0.2 kg (2.8%)	68 %	601

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	30 g	60 min	6.1 %
Boil	Marynka	23 g	60 min	10.5 %
Boil	Tradition	20 g	15 min	6.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale