

Wedzonka

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **17**
- SRM **7**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.3 liter(s)**
- Total mash volume **11 liter(s)**

Steps

- Temp **67 C**, Time **45 min**
- Temp **73 C**, Time **20 min**

Mash step by step

- Heat up **8.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **20 min** at **73C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wędzony torfem	1 kg (32.8%)	--- %	---
Grain	Castle Malting - Pilsneński 6-rzędowy	1.2 kg (39.3%)	80 %	5
Grain	Karmelowy Pszeniczny Strzegom	0.2 kg (6.6%)	79 %	130
Grain	Słód Red ale viking malt	0.2 kg (6.6%)	--- %	---
Adjunct	Płatki ryżowe	0.3 kg (9.8%)	--- %	---
Grain	Płatki owsiane	0.15 kg (4.9%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lomik	20 g	45 min	3.8 %
Aroma (end of boil)	Lomik	10 g	15 min	3.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
US 05	Ale	Dry	6 g	Fm