

wedzonka_czeresnia

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **29**
- SRM **4.2**
- 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 **8 %/h**
- Boil size **29.3 liter(s)**

Mash information

- Mash efficiency **96 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **52 C**, Time **20 min**
- Temp **70 C**, Time **90 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **90 min** at **70C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **29.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wędzony czereśnią	3 kg (75%)	82 %	10
Grain	Grodziski pszeniczny wędzony dębem	1 kg (25%)	80 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	10.6 %
Boil	Hallertau Spalt Select	15 g	20 min	6.1 %
Boil	Hallertau Tradition	15 g	10 min	5.6 %