

Wędzonkaa

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **55**
- SRM **14**
- Style **Classic Rauchbier**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.5 liter(s)**
- Total mash volume **24.6 liter(s)**

Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **5 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18.5 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **5 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	1 kg (16.3%)	80 %	3
Grain	Słód Wędzony bukiem Belgia	2 kg (32.5%)	80 %	4
Grain	Słód Wędzony Steinbach	2 kg (32.5%)	80 %	5
Grain	Carafa III	0.15 kg (2.4%)	70 %	1034
Grain	Strzegom Monachijski typ I	1 kg (16.3%)	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	20 g	5 min	15.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Slant	200 ml	---
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Extras

Type	Name	Amount	Use for	Time
Other	Śliwka wędzona	500 g	Boil	20 min