

# Wędzony Pils

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **43**
- SRM **9**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **50 liter(s)**
- Total mash volume **62.5 liter(s)**

## Steps

- Temp **68 C**, Time **30 min**
- Temp **75 C**, Time **30 min**

## Mash step by step

- Heat up **50 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **30 min** at **68C**
- Keep mash **30 min** at **75C**
- Sparge using **25.8 liter(s)** of **76C** water or to achieve **63.3 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount      | Yield | EBC |
|-------|----------------------------|-------------|-------|-----|
| Grain | Słód CHÂTEAU PEATED        | 5 kg (40%)  | 80 %  | 4   |
| Grain | Viking Pale Ale malt       | 2 kg (16%)  | 80 %  | 5   |
| Grain | Viking Wheat Malt          | 1 kg (8%)   | 83 %  | 5   |
| Grain | Strzegom Monachijski typ I | 3 kg (24%)  | 79 %  | 16  |
| Grain | Oats, Flaked               | 0.5 kg (4%) | 80 %  | 2   |
| Grain | Strzegom Karmel 150        | 1 kg (8%)   | 75 %  | 150 |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | hallertauer taurus | 70 g   | 60 min | 14 %       |

## Yeasts

| Name             | Type  | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry  | 23 g   | Fermentis  |