Wędzony Pils

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **40**
- SRM **3.7**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Wędzony Steinbach	1 kg *(33.3%)*	80 %	5
Grain	Grodziski pszeniczny wędzony dębem	1 kg *(33.3%)*	80 %	3
Grain	Pilzneński	1 kg *(33.3%)*	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	12 %
Dry Hop	Lublin (Lubelski)	50 g	3 day(s)	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
WY2306	Lager	Liquid	1 ml	---

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.