BRO #001.ver.4. Wędzone NISKIE BLG

- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU **17**
- SRM **2.3**
- Style **Classic Rauchbier**

Batch size

- Expected quantity of finished beer **5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **5.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **6.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **2 liter(s)**
- Total mash volume **2.7 liter(s)**

Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **2 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **20 min** at **72C**
- Sparge using **5.1 liter(s)** of **76C** water or to achieve **6.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	0.35 kg *(51.5%)*	80 %	3
Grain	Pszeniczny	0.2 kg *(29.4%)*	85 %	4
Grain	Strzegom Pilzneński	0.13 kg *(19.1%)*	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	2.75 g	60 min	10 %
Boil	Tradition	1.5 g	20 min	5.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	6 g	---

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