Pan Gerwazy wędzony

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **15**
- SRM **12.1**
- Style **Other Smoked Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **22.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	2 kg *(36%)*	80 %	7
Grain	Viking malt wędzony olchą	1 kg *(18%)*	80 %	7
Grain	Monachijski	1 kg *(18%)*	80 %	16
Grain	Pszeniczny	1 kg *(18%)*	85 %	4
Grain	Caraaroma	0.25 kg *(4.5%)*	78 %	400
Grain	Abbey Castle	0.3 kg *(5.4%)*	80 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	20 g	60 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	200 ml	Fermentum Mobile