

# Ukraińska wędzonka

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **37**
- SRM **3.5**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **67 C**, Time **10 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **10 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.5 kg (37.5%)	80 %	4
Grain	słód jęczmienny wędzony torfem	1.5 kg (37.5%)	85 %	10
Sugar	cukier kandyzowany	1 kg (25%)	80 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zagrava	20 g	60 min	8 %
Boil	Nacionalnyi	20 g	60 min	8 %
Aroma (end of boil)	Slavyanka	20 g	1 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	100 ml	Fermentum Mobile