

Wędzonka Krakowska II

- Gravity **7.7 BLG**
- ABV ---
- IBU **22**
- SRM **8.3**
- Style **Grodziskie**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **32.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.1 liter(s)**
- Total mash volume **13.4 liter(s)**

Steps

- Temp **37 C**, Time **30 min**
- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **10.1 liter(s)** of strike water to **39.8C**
- Add grains
- Keep mash **30 min** at **37C**
- Keep mash **50 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **25.7 liter(s)** of **76C** water or to achieve **32.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wędzony Dębem Weyermann	2.5 kg (74.4%)	80 %	18
Grain	Weyermann - Smoked Malt	0.5 kg (14.9%)	81 %	6
Grain	Weyermann - Carawheat	0.18 kg (5.4%)	77 %	97
Grain	Weyermann - Carapils	0.18 kg (5.4%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	50 g	60 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11 g	Safbrew

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	10 min
Spice	Sól	1 g	Boil	1 min