Wędzone EIPA z resztek

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **46**
- SRM **7.3**
- Style **Other Smoked Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **68 C**, Time **75 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wędzony bukiem Viking Malt	5 kg *(76.9%)*	82 %	10
Grain	Viking Malt Wędzony Czereśnią	1.5 kg *(23.1%)*	82 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	65 g	75 min	5.9 %
Boil	Hallertau Spalt Select	25 g	75 min	3.1 %
Boil	Hallertau Spalt Select	25 g	10 min	3.1 %
Boil	Fuggles	15 g	0 min	5.9 %
Boil	Hallertau Spalt Select	25 g	0 min	3.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	23 g	Fermentis

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