

Owocowa wędzonka

- Gravity **13.1 BLG**
- ABV ---
- IBU **15**
- SRM **4.7**
- Style **Grodziskie/Graetzer**

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 **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **56C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **45 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|--------------|-------|-----|
| Grain | Pszeniczny | 3 kg (60%) | 85 % | 4 |
| Grain | Viking Malt Wędzony Czereśnią | 0.5 kg (10%) | 82 % | 10 |
| Grain | Viking Malt Wędzony Wiśnią | 0.5 kg (10%) | 82 % | 10 |
| Grain | Viking Malt Wędzony Jabłonią | 0.5 kg (10%) | 82 % | 10 |
| Grain | Viking Malt Wędzony Gruszą | 0.5 kg (10%) | 82 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|-------|------------|
| Aroma (end of boil) | Azacca | 50 g | 5 min | 14 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| safale S-33 | Ale | Dry | 11.5 g | Fermentis |