

## pils wędzony 2

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **34**
- SRM **3.3**
- Style **Other Smoked Beer**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

### Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

### Steps

- Temp **51 C**, Time **10 min**
- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **45 min**

### Mash step by step

- Heat up **17.5 liter(s)** of strike water to **55.4C**
- Add grains
- Keep mash **10 min** at **51C**
- Keep mash **15 min** at **62C**
- Keep mash **45 min** at **72C**
- Sparge using **25.5 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

### Fermentables

| Type  | Name                               | Amount     | Yield | EBC |
|-------|------------------------------------|------------|-------|-----|
| Grain | Grodziski pszeniczny wędzony dębem | 3 kg (60%) | 80 %  | 5   |
| Grain | Wędzony bukiem Viking Malt         | 2 kg (40%) | 82 %  | 6   |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | junga             | 15 g   | 30 min | 11 %       |
| Boil    | Target            | 27 g   | 30 min | 11.5 %     |
| Boil    | izabella          | 20 g   | 15 min | 5.1 %      |
| Boil    | Lublin (Lubelski) | 20 g   | 5 min  | 3.8 %      |

### Yeasts

| Name                 | Type  | Form  | Amount | Laboratory       |
|----------------------|-------|-------|--------|------------------|
| FM31 Bawarska Dolina | Lager | Slant | 200 ml | Fermentum Mobile |