

# piwo wędzone

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **23**
- SRM **2.6**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7 liter(s)**
- Total mash volume **9 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **7 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **76C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Grodziski	2 kg (100%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	9.1 g	60 min	10.6 %
Aroma (end of boil)	Hallertau Spalt Select	26 g	5 min	3.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 2565 Kolsch	Ale	Slant	260 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Other	łuska ryżowa	130 g	Mash	---