

Smoked pils

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **30**
- SRM **8.9**
- Style **Vienna Lager**

Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.1 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **16.2 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.1 liter(s)**

Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **11.7 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **16.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|-----------------|-------|-----|
| Grain | Viking Malt Wędzony Czereśnią | 1.35 kg (40.3%) | 82 % | 10 |
| Grain | Pilzneński | 1.3 kg (38.8%) | 81 % | 4 |
| Grain | Monachijski | 0.5 kg (14.9%) | 80 % | 16 |
| Grain | Weyermann Caramunich 3 | 0.2 kg (6%) | 76 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|--------|------------|
| Boil | Marynka | 15 g | 60 min | 10 % |
| Boil | Spalt spalter | 20 g | 10 min | 4.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale | Dry | 5 g | --- |

Notes

- Dekokcja - odebrane 3 czerwone sitka gęstego zacieru po przerwie w 62, podgrzane do 72 na 10min (uciekło do 78) potem zagotowane i zwrócone do gara. Po przerwie 72 dekokt do 78 na 10min i zagotowany.
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