

wędzok marcowy

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **28**
- SRM **11.3**
- Style **Classic Rauchbier**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.3 liter(s)**
- Total mash volume **14.5 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **11.3 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **5.9 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wędzony bukiem Viking Malt	2 kg (62.1%)	82 %	10
Grain	Strzegom Wiedeński	0.6 kg (18.6%)	79 %	10
Grain	Caramunich® typ I	0.2 kg (6.2%)	73 %	80
Grain	Simpsons - Maris Otter	0.4 kg (12.4%)	81 %	6
Grain	Carafa special III 1300-1500	0.02 kg (0.6%)	70 %	1400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	12 g	60 min	10.9 %
Aroma (end of boil)	spalt spalter	25 g	5 min	4.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM31 Bawarska Dolina	Lager	Liquid	300 ml	Fermentum Mobile