

# Wędzone

- Gravity **11.4 BLG**
- ABV ---
- IBU **19**
- SRM **3**
- Style **Grodziskie/Graetzer**

## 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

## Steps

- Temp **65 C**, Time **20 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **18.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **20 min** at **65C**
- Keep mash **40 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	słód wędzony wiśnia	3 kg (48%)	80 %	---
Grain	Słód pszeniczny Bestmalz	2 kg (32%)	80 %	5
Grain	słód karmelowy	0.25 kg (4%)	--- %	30
Grain	słód pale ale	1 kg (16%)	80 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	20 g	50 min	4.6 %
Boil	Lublin (Lubelski)	10 g	30 min	4.6 %
Boil	Lublin (Lubelski)	10 g	20 min	4.6 %
Boil	Lublin (Lubelski)	10 g	10 min	4.6 %
Aroma (end of boil)	Lomik	10 g	30 min	3.5 %
Aroma (end of boil)	Lomik	10 g	20 min	3.5 %
Aroma (end of boil)	Lomik	10 g	10 min	3.5 %
Aroma (end of boil)	Lomik	20 g	0 min	3.5 %