

# Wędzone

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **29**
- SRM **16**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **16.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Bruntal Whisky	4 kg (73.4%)	85 %	5
Grain	Weyerman Monachijski typ II	1 kg (18.3%)	85 %	20
Grain	Karmelowy Ciemny	0.3 kg (5.5%)	85 %	150
Grain	Fawcett - Czekoladowy	0.15 kg (2.8%)	73 %	950

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	8.6 %
Aroma (end of boil)	Marynka	20 g	10 min	8.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	1600 ml	Fermentum Mobile

## Notes

- Fermentacja 14C otoczenia 3 tyg  
*Oct 10, 2017, 11:39 AM*