

# Wędzone ćwierć warka biab

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- Gravity **7.1 BLG**
- ABV **2.7 %**
- IBU **15**
- SRM **4.2**
- Style **Other Smoked Beer**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **0 %**
- Size with trub loss **8 liter(s)**
- Boil time **30 min**
- Evaporation rate **1 %/h**
- Boil size **8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **4 liter(s)**
- Total mash volume **5 liter(s)**

## Steps

- Temp **68 C**, Time **30 min**

## Mash step by step

- Heat up **4 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **30 min** at **68C**
- Sparge using **5 liter(s)** of **76C** water or to achieve **8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	0.5 kg (50%)	85 %	4
Grain	Monachijski	0.5 kg (50%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Herkules	3 g	30 min	17 %

## Notes

- Wędzony pszeniczny 45g zrębek plus 40g, dymogenerator  
Sep 29, 2024, 1:36 PM