

Wędzone Marcowe

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **23**
- SRM **6**
- Style **Other Smoked Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **50 C**, Time **5 min**
- Temp **65 C**, Time **25 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **5 min** at **50C**
- Keep mash **25 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Wędzony IREKS | 3.8 kg (73.1%) | 78 % | 6 |
| Grain | Monachijski IREKS | 1.4 kg (26.9%) | 80 % | 20 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|--------|------------|
| Boil | Sybilla | 30 g | 50 min | 6.7 % |
| Boil | Lubelski | 20 g | 10 min | 4.6 % |
| Whirlpool | Lubelski | 20 g | 0 min | 4.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------|-------|-------|--------|------------|
| W34/70 | Lager | Slant | 400 ml | --- |