

## Wędzonka 2

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **49**
- SRM **16.4**
- Style **Other Smoked Beer**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **22 %/h**
- Boil size **28.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

### Steps

- Temp **63 C**, Time **20 min**
- Temp **73 C**, Time **40 min**

### Mash step by step

- Heat up **19.2 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **20 min** at **63C**
- Keep mash **40 min** at **73C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Wędzony Steinbach	3.3 kg (51.6%)	80 %	5
Grain	Monachijski Ciemny Bestmalz	2 kg (31.3%)	80 %	30
Grain	BESTMALZ - Best Vienna	0.5 kg (7.8%)	80.5 %	9
Grain	Pszeniczny	0.35 kg (5.5%)	85 %	4
Grain	Strzegom Karmel 600	0.25 kg (3.9%)	68 %	601

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	30 g	60 min	6.1 %
Boil	Marynka	25 g	60 min	10.5 %
Boil	Tradition	20 g	15 min	6.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

### Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Fining	mech	5 g	Boil	15 min