

Wędzonka

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **33**
- SRM **12.5**
- Style **Classic Rauchbier**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **10 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **35.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.7 liter(s)**
- Total mash volume **27.9 liter(s)**

Steps

- Temp **67 C**, Time **75 min**

Mash step by step

- Heat up **21.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **67C**
- Sparge using **20.4 liter(s)** of **76C** water or to achieve **35.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Steinbach Karamel Pils | 5 kg (80.6%) | 79 % | 5 |
| Grain | Strzegom Wiedeński | 1 kg (16.1%) | 79 % | 6 |
| Grain | Carafa I | 0.2 kg (3.2%) | 70 % | 900 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 30 g | 60 min | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------|-------|------|--------|------------|
| w34/70 | Lager | Dry | 11.5 g | --- |