

Wędzony Pils

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **43**
- SRM **9**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **50 liter(s)**
- Total mash volume **62.5 liter(s)**

Steps

- Temp **68 C**, Time **30 min**
- Temp **75 C**, Time **30 min**

Mash step by step

- Heat up **50 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **30 min** at **68C**
- Keep mash **30 min** at **75C**
- Sparge using **25.8 liter(s)** of **76C** water or to achieve **63.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-------------|-------|-----|
| Grain | Słód CHÂTEAU PEATED | 5 kg (40%) | 80 % | 4 |
| Grain | Viking Pale Ale malt | 2 kg (16%) | 80 % | 5 |
| Grain | Viking Wheat Malt | 1 kg (8%) | 83 % | 5 |
| Grain | Strzegom Monachijski typ I | 3 kg (24%) | 79 % | 16 |
| Grain | Oats, Flaked | 0.5 kg (4%) | 80 % | 2 |
| Grain | Strzegom Karmel 150 | 1 kg (8%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | hallertauer taurus | 70 g | 60 min | 14 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 23 g | Fermentis |