

## #19 Wędzonka Krakowska

- Gravity **7.8 BLG**
- ABV ---
- IBU **25**
- SRM **7.9**
- Style **Grodziskie/Graetzer**

### Batch size

- Expected quantity of finished beer **25.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **28.1 liter(s)**
- Boil time **80 min**
- Evaporation rate **15 %/h**
- Boil size **33.7 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

### Steps

- Temp **37 C**, Time **30 min**
- Temp **63 C**, Time **20 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **10.5 liter(s)** of strike water to **39.8C**
- Add grains
- Keep mash **30 min** at **37C**
- Keep mash **20 min** at **63C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **26.7 liter(s)** of **76C** water or to achieve **33.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wędzony Dębem Weyermann	3.5 kg (100%)	80 %	18

### Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Marynka szyszka	30 g	7 min	10.5 %
Mash	Magnum	40 g	7 min	9.5 %
Boil	lunga	10 g	80 min	11 %
Boil	lunga	30 g	10 min	11 %
Dry Hop	Lublin (Lubelski)	10 g	10 day(s)	4 %
Whirlpool	lunga	30 g	10 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11 g	Safbrew

### Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	10 min

## Notes

- do 12l wody o temp 38°C dodać śrutę  
-przerwa zakwaszająca - 20 min.  
dolanie 4l wody i podgrzanie do 63°C  
- przerwa maltozowa 20 min.  
dolanie 4l wody i podgrzanie do 72°C  
- przerwa cukrująca 25 min.  
- dolanie 2l wody i podgrzanie do 78°C  
- filtracja 2 x 6l i 1 x 4l  
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