

## 43. Wędzony

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **27**
- SRM **17.2**
- Style **Classic Rauchbier**

### 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 **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.8 liter(s)**

### Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **16.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name                               | Amount          | Yield | EBC  |
|-------|------------------------------------|-----------------|-------|------|
| Grain | Pale Malt (2 Row) US               | 1.95 kg (35.8%) | 79 %  | 4    |
| Grain | Pilznieński                        | 0.5 kg (9.2%)   | 81 %  | 4    |
| Grain | Monachijski                        | 1 kg (18.3%)    | 80 %  | 16   |
| Grain | Grodziski pszeniczny wędzony dębem | 1.3 kg (23.9%)  | 80 %  | 3    |
| Grain | Strzegom Karmel 30                 | 0.5 kg (9.2%)   | 75 %  | 30   |
| Grain | Carafa III                         | 0.2 kg (3.7%)   | 70 %  | 1034 |

### Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Marynka           | 25 g   | 60 min | 10 %       |
| Aroma (end of boil) | Lublin (Lubelski) | 15 g   | 0 min  | 4 %        |