

## BRO #001.ver.3. Wędzone Kveik

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **24**
- SRM **3.2**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

### Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **20 min**

### Mash step by step

- Heat up **13.2 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **20 min** at **72C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name                               | Amount         | Yield | EBC |
|-------|------------------------------------|----------------|-------|-----|
| Grain | Grodziski pszeniczny wędzony dębem | 2.3 kg (52.3%) | 80 %  | 3   |
| Grain | Pszeniczny                         | 1.3 kg (29.5%) | 85 %  | 4   |
| Grain | Strzegom Pilzneński                | 0.8 kg (18.2%) | 80 %  | 5   |

### Hops

| Use for | Name      | Amount | Time   | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil    | Marynka   | 18 g   | 60 min | 10 %       |
| Boil    | Tradition | 10 g   | 20 min | 5.5 %      |

### Yeasts

| Name            | Type | Form   | Amount | Laboratory |
|-----------------|------|--------|--------|------------|
| FM53 Voss kveik | Ale  | Liquid | 20 ml  | FM         |

### Extras

| Type        | Name     | Amount | Use for   | Time |
|-------------|----------|--------|-----------|------|
| Other       | Podstawa | 1 g    | Secondary | ---  |
| na 10l piwa |          |        |           |      |

|             |                           |       |           |          |
|-------------|---------------------------|-------|-----------|----------|
| Flavor      | Wędzone<br>jabłko/gruszka | 100 g | Secondary | 5 day(s) |
| na 10l piwa |                           |       |           |          |