

# Ciemne Wędzone Lekkie

- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **23**
- SRM **19**
- Style **Brown Porter**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **8.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Malt Wędzony Bukiem	2 kg (74.1%)	79 %	10
Grain	Viking Malt Pszczeniczny	0.3 kg (11.1%)	81 %	10
Grain	Viking Malt Barwiący	0.15 kg (5.6%)	65 %	1300
Grain	Płatki owsiane	0.1 kg (3.7%)	85 %	3
Grain	Płatki pszeniczne	0.1 kg (3.7%)	85 %	3
Grain	Viking Malt Cookie	0.05 kg (1.9%)	72 %	60

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	15 g	60 min	9.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	1 ml	Safale