

# Marcowe wędzone 14° BLG

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **32**
- SRM **10**
- Style **Standard American Lager**

## 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 **3.19 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **23.7 liter(s)**

## Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **25 min**
- Temp **75.6 C**, Time **1 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **25 min** at **72C**
- Keep mash **1 min** at **75.6C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski jasny Viking Malt	2.65 kg (46.9%)	--- %	16
Grain	Słód Wędzony Steinbach	2.65 kg (46.9%)	--- %	5.3
Grain	Karmelowy Viking Malt	0.35 kg (6.2%)	--- %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka PL	30 g	60 min	9.5 %
Boil	Lubelski	15 g	10 min	3.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lager Yeast Diamond Lallemmand LaBrew Premium series Austria	Lager	Dry	11 g	Lallemmand

## Notes

- Fermentacja burzliwa 14 dni w temperaturze 10-14 °C.  
Fermentacja cicha 14 dni w temperaturze poniżej 7 °C, jeśli nie mamy takiej możliwości to w temperaturze 10-14 °C.  
Leżakowanie 3 miesiące.  
*Jan 1, 2024, 10:01 PM*