

## Pils wędzony

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **29**
- SRM **4.3**
- Style **Classic Rauchbier**

### Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **90 min**
- Evaporation rate **8 %/h**
- Boil size **36.1 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

### Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **18.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **23.9 liter(s)** of **76C** water or to achieve **36.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Smoked Malt	3 kg (49.2%)	81 %	6
Grain	Strzegom Pilzneński	2 kg (32.8%)	85 %	4
Grain	Strzegom Monachijski typ I	0.7 kg (11.5%)	79 %	16
Grain	Weyermann - Carapils	0.3 kg (4.9%)	78 %	4
Grain	Acid Malt	0.1 kg (1.6%)	58.7 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	40 g	60 min	8.4 %
Boil	Saaz (Czech Republic)	15 g	25 min	3 %
Boil	Saaz (Czech Republic)	15 g	5 min	3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Saflager S-23	Lager	Dry	23 g	Fermentis
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## Notes

- Gotowanie łącznie 90 minut. Burzliwa 2 tyg, lagerowanie 2 tyg.  
*Feb 27, 2024, 2:00 PM*