

# Pils wędzony

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **33**
- SRM **6**
- Style **Other Smoked Beer**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **28.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **8 liter(s)**
- Total mash volume **10 liter(s)**

## Steps

- Temp **65 C**, Time **35 min**
- Temp **75 C**, Time **30 min**

## Mash step by step

- Heat up **8 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **35 min** at **65C**
- Keep mash **30 min** at **75C**
- Sparge using **22.7 liter(s)** of **76C** water or to achieve **28.7 liter(s)** of wort

## Fermentables

| Type           | Name                    | Amount         | Yield | EBC |
|----------------|-------------------------|----------------|-------|-----|
| Grain          | Weyermann - Smoked Malt | 2 kg (54.1%)   | 81 %  | 6   |
| Liquid Extract | Bruntal                 | 1.7 kg (45.9%) | 85 %  | 26  |

## Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Premiant              | 25 g   | 60 min | 5.53 %     |
| Boil    | Premiant              | 25 g   | 30 min | 5.53 %     |
| Boil    | Saaz (Czech Republic) | 30 g   | 15 min | 2.99 %     |
| Boil    | Saaz (Czech Republic) | 30 g   | 5 min  | 2.99 %     |

## Yeasts

| Name             | Type  | Form  | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 300 ml | Fermentis  |