

# Smoked pils

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **30**
- SRM **8.9**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.1 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **16.2 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.1 liter(s)**

## Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **11.7 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **16.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Malt Wędzony Czereśnią	1.35 kg (40.3%)	82 %	10
Grain	Pilzneński	1.3 kg (38.8%)	81 %	4
Grain	Monachijski	0.5 kg (14.9%)	80 %	16
Grain	Weyermann Caramunich 3	0.2 kg (6%)	76 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %
Boil	Spalt spalter	20 g	10 min	4.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	5 g	---

## Notes

- Dekokcja - odebrane 3 czerwone sitka gęstego zacieru po przerwie w 62, podgrzane do 72 na 10min (uciekło do 78) potem zagotowane i zwrócone do gara. Po przerwie 72 dekokt do 78 na 10min i zagotowany.  
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