

# smoked red lager - no sparge

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **24**
- SRM **9.2**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **6 %**
- Size with trub loss **14.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **17.1 liter(s)**

## Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **5.3 liter(s) / kg**
- Mash size **21.2 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **66 C**, Time **20 min**
- Temp **69 C**, Time **40 min**
- Temp **71 C**, Time **15 min**

## Mash step by step

- Heat up **21.2 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **20 min** at **66C**
- Keep mash **40 min** at **69C**
- Keep mash **15 min** at **71C**
- Sparge using **-0.1 liter(s)** of **76C** water or to achieve **17.1 liter(s)** of wort

## Fermentables

| Type    | Name                                     | Amount         | Yield | EBC |
|---------|--|----------------|-------|-----|
| Grain   | Viking Malt<br>Wędzony Czereśnią         | 1 kg (23.5%)   | 82 %  | 14  |
| Grain   | Weyermann -<br>Carared                   | 1 kg (23.5%)   | 75 %  | 45  |
| Grain   | Pilzneński                               | 1 kg (23.5%)   | 81 %  | 4   |
| Grain   | Grodziski<br>pszeniczny wędzony<br>dębem | 1 kg (23.5%)   | 80 %  | 3   |
| Adjunct | śliwki wędzone                           | 0.25 kg (5.9%) | 30 %  | 1   |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnat | 10 g   | 30 min | 14.2 %     |
| Boil    | relax  | 30 g   | 30 min | 2 %        |

## Yeasts

| Name | Type  | Form | Amount | Laboratory |
|------|-------|------|--------|------------|
| W34  | Lager | Dry  | 11 g   | ---        |

## Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- 4l do damy żeby rozpędzić W34  
Reszta do 15 baniaka żeby wykorzystać gęstwę T-58.  
Ale ALTERNATYWNIE dobry pomysł to wziąć gęstwę po grodziszu i też będzie ciekawa sprawa.

dopracować kolorystykę bo za jasne piwo jest, musi być czerwone wyraźnie. Może to zrobić też później, ekstraktem barwiącym albo moczonym palonym jęczmieniem...

*Oct 23, 2017, 4:06 PM*