

## Smoked - Szlenkerla

- Gravity **16.9 BLG**
- ABV ---
- IBU **22**
- SRM **5.2**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **10 %**
- Size with trub loss **33 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **37 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**

### Mash step by step

- Heat up **27 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **37 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wędzony - Steinbach	4 kg (44.4%)	84 %	5
Grain	Weyermann - Grodziski	5 kg (55.6%)	80 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hersbrucker	80 g	60 min	4.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	11.5 g	Safbrew

### Notes

- 6g mchu irlandzkiego  
Feb 5, 2016, 2:11 PM