

Wędzona dwunastka v.2

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **60**
- SRM **4**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **15 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **75C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Wędzony Steinbach (bukiem)	5 kg (90.9%)	80 %	5
Grain	Płatki ryżowe	0.5 kg (9.1%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Eureka!	25 g	60 min	17.3 %
Boil	Eureka!	30 g	10 min	17.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
34/70	Lager	Dry	11.5 g	fermentis

Notes

- Całość 30 minut w 65°C
40% podgrzej do 72°C na 15 minut i gotuj 30 minut
Wygrzew 75°C => Filtracja
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