

# Wędzone

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **28**
- SRM **5**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **21.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

## Steps

- Temp **50 C**, Time **20 min**
- Temp **65 C**, Time **60 min**
- Temp **73 C**, Time **10 min**

## Mash step by step

- Heat up **11.1 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **20 min** at **50C**
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **73C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **21.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Wędzony Steinbach	3 kg (81.1%)	80 %	5
Grain	Strzegom Monachijski typ II	0.2 kg (5.4%)	79 %	22
Grain	Weyermann - Carapils	0.2 kg (5.4%)	78 %	4
Grain	Karmelowy Jasny 30EBC	0.3 kg (8.1%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale