

Wędzone

- 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 |