

Wędzone

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **61**
- SRM **10.5**
- Style **Other Smoked Beer**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 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)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Smoked Malt	2 kg (36.4%)	81 %	6
Grain	Castle Malting Whisky Nature	1 kg (18.2%)	85 %	4
Grain	Grodziski pszeniczny wędzony dębem	1 kg (18.2%)	80 %	3
Grain	Strzegom Monachijski typ II	1 kg (18.2%)	79 %	22
Grain	Brown Malt (British Chocolate)	0.5 kg (9.1%)	70 %	128

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	60 min	11 %
Boil	East Kent Goldings	50 g	0 min	5.1 %
Boil	Lublin (Lubelski)	50 g	0 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki dębowe	25 g	Secondary	14 day(s)

Notes

- Whisky Castle mocny Wędzony Viking brzozą (1 kg) i olchą (1kg)
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