

Wędzone

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **22**
- SRM **20.1**
- Style **Classic Rauchbier**

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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

Steps

- Temp **68 C**, Time **30 min**
- Temp **73 C**, Time **20 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **30 min** at **68C**
- Keep mash **20 min** at **73C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|------|
| Grain | Strzegom Barwiący | 0.25 kg (4.8%) | 68 % | 1300 |
| Grain | Słód CHÂTEAU smoked | 5 kg (95.2%) | 77 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------|--------|--------|------------|
| Boil | Tradition | 25 g | 60 min | 5.5 % |
| Boil | Tradition | 10 g | 30 min | 5.5 % |
| Boil | Tradition | 10 g | 15 min | 5.5 % |
| Aroma (end of boil) | Tradition | 15 g | 5 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safbrew S-33 | Ale | Slant | 200 ml | Safbrew |