

Wędzone

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **36**
- SRM **6.2**
- Style **Classic Rauchbier**

Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **44.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **28.3 liter(s)** of **76C** water or to achieve **44.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Malt Wędzony Czereśnią	2 kg (25%)	82 %	10
Grain	wędzony gruszą	1 kg (12.5%)	82 %	10
Grain	wędzony brzożą	1 kg (12.5%)	82 %	10
Grain	Viking Munich Malt	2 kg (25%)	78 %	18
Grain	Viking Vienna Malt	2 kg (25%)	79 %	7

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Magnat	30 g	60 min	13.2 %
Boil	Lublin (Lubelski)	60 g	30 min	2.6 %