

Wędzone ale

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **40**
- SRM **5**
- Style **Other Smoked Beer**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (34.5%)	80 %	5
Grain	Viking Wędzony torfem	2.5 kg (43.1%)	81 %	7
Grain	Strzegom Wiedeński	1 kg (17.2%)	79 %	10
Grain	Pszeniczny	0.3 kg (5.2%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	35 g	60 min	3.5 %
Boil	Marynka	35 g	30 min	10 %
Boil	Sybilla	35 g	10 min	3.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	70 ml	Fermentis