

# Wędzone ćwierć warka biab

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **23**
- SRM **5.2**
- Style **Other Smoked Beer**

## Batch size

- Expected quantity of finished beer **5 liter(s)**
- Trub loss **15 %**
- Size with trub loss **5.8 liter(s)**
- Boil time **30 min**
- Evaporation rate **2 %/h**
- Boil size **5.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **4 liter(s)**
- Total mash volume **5 liter(s)**

## Steps

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

## Mash step by step

- Heat up **4 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **30 min** at **68C**
- Sparge using **2.9 liter(s)** of **76C** water or to achieve **5.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	0.5 kg (50%)	85 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (50%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	3.5 g	30 min	17.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale BE-134	Ale	Dry	5 g	Fermentis

## Notes

- Własne wędzenie 1 kg słodu 100g zrębek  
Dodać do zacierania Wit c  
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