

Wędzone rauchbier 3

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **28**
- SRM **7.7**
- Style **Other Smoked Beer**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.4 liter(s)**
- Total mash volume **34 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **26.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Wędzony bukiem Viking Malt | 7 kg (92.7%) | 82 % | 10 |
| Grain | Strzegom Bursztynowy | 0.55 kg (7.3%) | 70 % | 49 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 25 g | 60 min | 10 % |
| Boil | Marynka | 20 g | 15 min | 10 % |
| Boil | Marynka | 25 g | 5 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|---------|--------|------------|
| Kveik skare | Ale | Culture | --- g | --- |