

Wędzonka 2

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **49**
- SRM **16.4**
- Style **Other Smoked Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **22 %/h**
- Boil size **28.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

- Temp **63 C**, Time **20 min**
- Temp **73 C**, Time **40 min**

Mash step by step

- Heat up **19.2 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **20 min** at **63C**
- Keep mash **40 min** at **73C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | Słód Wędzony Steinbach | 3.3 kg (51.6%) | 80 % | 5 |
| Grain | Monachijski Ciemny Bestmalz | 2 kg (31.3%) | 80 % | 30 |
| Grain | BESTMALZ - Best Vienna | 0.5 kg (7.8%) | 80.5 % | 9 |
| Grain | Pszeniczny | 0.35 kg (5.5%) | 85 % | 4 |
| Grain | Strzegom Karmel 600 | 0.25 kg (3.9%) | 68 % | 601 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Tradition | 30 g | 60 min | 6.1 % |
| Boil | Marynka | 25 g | 60 min | 10.5 % |
| Boil | Tradition | 20 g | 15 min | 6.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Safale |

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Type | Name | Amount | Use for | Time |
|--------|------|--------|---------|--------|
| Fining | mech | 5 g | Boil | 15 min |