

# wedzonka

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **48**
- SRM **4.4**
- Style **Other Smoked Beer**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **26.9 liter(s)**

## Mash information

- Mash efficiency **96 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **51 C**, Time **15 min**
- Temp **68 C**, Time **45 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **55.4C**
- Add grains
- Keep mash **15 min** at **51C**
- Keep mash **45 min** at **68C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

## Fermentables

| Type  | Name   | Amount     | Yield | EBC |
|-------|--|------------|-------|-----|
| Grain | Grodziski pszeniczny wędzony dębem weuermann | 1 kg (25%) | 80 %  | 3   |
| Grain | Wędzony bukiem weyermann                     | 3 kg (75%) | 82 %  | 10  |

## Hops

| Use for | Name            | Amount | Time   | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil    | Sladek          | 10 g   | 60 min | 8.15 %     |
| Boil    | Northern Brewer | 10 g   | 60 min | 9.3 %      |
| Boil    | Sladek          | 10 g   | 30 min | 8.15 %     |
| Boil    | Northern Brewer | 10 g   | 30 min | 9.3 %      |
| Boil    | Marynka         | 10 g   | 30 min | 8.4 %      |
| Boil    | Northern Brewer | 10 g   | 10 min | 9.3 %      |
| Boil    | Sladek          | 10 g   | 10 min | 8.15 %     |
| Boil    | Marynka         | 10 g   | 10 min | 8.4 %      |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                         |       |       |        |                  |
|-------------------------|-------|-------|--------|------------------|
| FM31 Bawarska<br>Dolina | Lager | Slant | 200 ml | Fermentum Mobile |
|-------------------------|-------|-------|--------|------------------|