

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 Dolina	Lager	Slant	200 ml	Fermentum Mobile
-------------------------	-------	-------	--------	------------------