

# wedzonka\_czeresnia

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **29**
- SRM **4.2**
- Style **Other Smoked Beer**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **29.3 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 **52 C**, Time **20 min**
- Temp **70 C**, Time **90 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **90 min** at **70C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **29.3 liter(s)** of wort

## Fermentables

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

## Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Magnum                 | 20 g   | 60 min | 10.6 %     |
| Boil    | Hallertau Spalt Select | 15 g   | 20 min | 6.1 %      |
| Boil    | Hallertau Tradition    | 15 g   | 10 min | 5.6 %      |