

Wędzonka Krakowska III (peated)

- Gravity **7.8 BLG**
- ABV ---
- IBU **28**
- SRM **8.2**
- Style **Grodziskie**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **32.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.3 liter(s)**
- Total mash volume **13.8 liter(s)**

Steps

- Temp **37 C**, Time **30 min**
- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **10.3 liter(s)** of strike water to **39.8C**
- Add grains
- Keep mash **30 min** at **37C**
- Keep mash **50 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **26 liter(s)** of **76C** water or to achieve **32.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wędzony Dębem Weyermann	2.5 kg (72.5%)	80 %	18
Grain	Peat Smoked Malt	0.8 kg (23.2%)	74 %	6
Grain	Weyermann - Carawheat	0.15 kg (4.3%)	77 %	97

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum szyszka	10 g	60 min	9.7 %
Boil	Lublin (Lubelski)	50 g	30 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M10 Workhorse	Ale	Dry	11 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
------	------	--------	---------	------

Fining	Mech irlandzki	5 g	Boil	10 min
Spice	Sól	1 g	Boil	1 min