

Wędzonka Krakowska III (peated)

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

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 |