

# Wędzony ciemny pseudolager[z resztek]

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **27**
- SRM **17.6**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wędzony bukiem Viking Malt	1.2 kg (42.9%)	82 %	10
Grain	Strzegom Wiedeński	1.2 kg (42.9%)	79 %	10
Grain	Weyermann - Carawheat	0.2 kg (7.1%)	77 %	97
Grain	Abbey Castle	0.08 kg (2.9%)	80 %	45
Grain	Strzegom Czekoladowy ciemny	0.05 kg (1.8%)	68 %	1200
Grain	Jęczmień palony	0.05 kg (1.8%)	55 %	985
Grain	Weyermann - Carafa I	0.02 kg (0.7%)	70 %	690

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	15 g	30 min	7 %
Boil	Perle	20 g	15 min	7 %