

## Wędzony i owocowy

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **41**
- SRM **18.2**
- Style **Other Smoked Beer**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **75 min**
- Evaporation rate **15 %/h**
- Boil size **20.9 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.7 liter(s)**
- Total mash volume **27.9 liter(s)**

### Steps

- Temp **69 C**, Time **75 min**

### Mash step by step

- Heat up **21.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **75 min** at **69C**
- Sparge using **5.4 liter(s)** of **76C** water or to achieve **20.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Smoked Malt	3 kg (48.4%)	81 %	6
Grain	Strzegom Monachijski typ II	1 kg (16.1%)	79 %	22
Grain	Strzegom Pilzneński	1 kg (16.1%)	80 %	4
Grain	Pszeniczny	0.8 kg (12.9%)	85 %	4
Grain	Caraaroma	0.4 kg (6.5%)	78 %	400

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	50 min	13 %
Boil	Chinook	12 g	40 min	13 %
Boil	Saaz (Czech Republic)	6 g	35 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	---