

# Żytnie Wędzone 13blg TB

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **36**
- SRM **11.6**
- Style **Other Smoked Beer**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **35.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **20.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **76C**
- Sparge using **21.7 liter(s)** of **76C** water or to achieve **35.3 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | wędzony bestmalz            | 2.5 kg (36.8%) | 77 %  | 6   |
| Grain | Żytni                       | 3.1 kg (45.6%) | 85 %  | 8   |
| Grain | Strzegom Monachijski typ II | 0.9 kg (13.2%) | 79 %  | 22  |
| Grain | Caraaroma                   | 0.3 kg (4.4%)  | 78 %  | 400 |

## Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski)      | 50 g   | 60 min | 4 %        |
| Boil    | Lublin (Lubelski)      | 20 g   | 15 min | 4 %        |
| Boil    | Columbus/Tomahawk/Zeus | 15 g   | 60 min | 14.4 %     |