

## BRO #001.ver.4. Wędzone NISKIE BLG

- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU **17**
- SRM **2.3**
- Style **Classic Rauchbier**

### Batch size

- Expected quantity of finished beer **5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **5.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **6.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **2 liter(s)**
- Total mash volume **2.7 liter(s)**

### Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **20 min**

### Mash step by step

- Heat up **2 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **20 min** at **72C**
- Sparge using **5.1 liter(s)** of **76C** water or to achieve **6.4 liter(s)** of wort

### Fermentables

| Type  | Name                               | Amount          | Yield | EBC |
|-------|------------------------------------|-----------------|-------|-----|
| Grain | Grodziski pszeniczny wędzony dębem | 0.35 kg (51.5%) | 80 %  | 3   |
| Grain | Pszeniczny                         | 0.2 kg (29.4%)  | 85 %  | 4   |
| Grain | Strzegom Pilzneński                | 0.13 kg (19.1%) | 80 %  | 5   |

### Hops

| Use for | Name      | Amount | Time   | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil    | Marynka   | 2.75 g | 60 min | 10 %       |
| Boil    | Tradition | 1.5 g  | 20 min | 5.5 %      |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 6 g    | ---        |