

# Smoked wheat lager

- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **40**
- SRM **2.6**
- Style **Other Smoked Beer**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7.4 liter(s)**
- Total mash volume **9.5 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **7.4 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **15 min** at **78C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **14.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	2.1 kg (100%)	80 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	5 g	60 min	11 %
Aroma (end of boil)	lunga	15 g	10 min	11 %
Whirlpool	lunga	15 g	30 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
w34/70	Lager	Slant	200 ml	Gozdawa

## Extras

Type	Name	Amount	Use for	Time
Water Agent	wit c	2 g	Bottling	---