

#001 BAZA Wędzone

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **24**
- SRM **3.3**
- Style **Classic Rauchbier**

Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **63 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **75.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **39.9 liter(s)**
- Total mash volume **53.2 liter(s)**

Steps

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

Mash step by step

- Heat up **39.9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **20 min** at **72C**
- Sparge using **49.3 liter(s)** of **76C** water or to achieve **75.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	6.8 kg (51.1%)	80 %	3
Grain	Strzegom Pilzneński	2.5 kg (18.8%)	80 %	5
Grain	Pszeniczny	4 kg (30.1%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	55 g	60 min	10 %
Boil	Tradition	30 g	20 min	5.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	---
Safebrew S-33	Ale	Dry	11 g	---
FM53 Voss kveik	Ale	Liquid	30 ml	FM