

#27 Krakoski Smo-au-g

- Gravity **7.8 BLG**
- ABV ---
- IBU **35**
- SRM **7.3**
- Style **Grodziskie/Graetzer**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **33.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.1 liter(s)**
- Total mash volume **13.4 liter(s)**

Steps

- Temp **37 C**, Time **30 min**
- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **10.1 liter(s)** of strike water to **39.8C**
- Add grains
- Keep mash **30 min** at **37C**
- Keep mash **50 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **27.2 liter(s)** of **76C** water or to achieve **33.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|----------------|-------|-----|
| Grain | Wędzony Dębem Weyermann | 2 kg (59.7%) | 80 % | 18 |
| Grain | Weyermann - Smoked Malt | 1 kg (29.9%) | 81 % | 6 |
| Grain | Strzegom pszeniczny | 0.2 kg (6%) | 81 % | 6 |
| Grain | Weyermann - Carawheat | 0.1 kg (3%) | 77 % | 97 |
| Grain | Melanoiden Malt | 0.05 kg (1.5%) | 80 % | 39 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Magnum szyszka | 15 g | 60 min | 9.7 % |
| Boil | Lublin (Lubelski) | 30 g | 30 min | 4.3 % |
| Boil | Saaz (Czech Republic) | 20 g | 30 min | 4.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

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|------------------------|-------|-------|--------|------------------|
| FM51 Grodzie Dębowe | Wheat | Slant | 200 ml | Fermentum Mobile |
|------------------------|-------|-------|--------|------------------|