

43. Wędzony

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **27**
- SRM **17.2**
- Style **Classic Rauchbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.8 liter(s)**

Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **16.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) US	1.95 kg (35.8%)	79 %	4
Grain	Pilznieński	0.5 kg (9.2%)	81 %	4
Grain	Monachijski	1 kg (18.3%)	80 %	16
Grain	Grodziski pszeniczny wędzony dębem	1.3 kg (23.9%)	80 %	3
Grain	Strzegom Karmel 30	0.5 kg (9.2%)	75 %	30
Grain	Carafa III	0.2 kg (3.7%)	70 %	1034

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	15 g	0 min	4 %