

wędzok marcowy

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **28**
- SRM **11.3**
- Style **Classic Rauchbier**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.3 liter(s)**
- Total mash volume **14.5 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **11.3 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **5.9 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|-------|------|
| Grain | Wędzony bukiem Viking Malt | 2 kg (62.1%) | 82 % | 10 |
| Grain | Strzegom Wiedeński | 0.6 kg (18.6%) | 79 % | 10 |
| Grain | Caramunich® typ I | 0.2 kg (6.2%) | 73 % | 80 |
| Grain | Simpsons - Maris Otter | 0.4 kg (12.4%) | 81 % | 6 |
| Grain | Carafa special III 1300-1500 | 0.02 kg (0.6%) | 70 % | 1400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|--------|------------|
| Boil | lunga | 12 g | 60 min | 10.9 % |
| Aroma (end of boil) | spalt spalter | 25 g | 5 min | 4.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|-------|--------|--------|------------------|
| FM31 Bawarska Dolina | Lager | Liquid | 300 ml | Fermentum Mobile |