

# wędzona ale

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- Gravity **13.8 BLG**
- ABV ---
- IBU **21**
- SRM **6.6**
- Style **Other Smoked Beer**

## 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 **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **63 C**, Time **30 min**
- Temp **67 C**, Time **30 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	viking smoked cherry malt	1 kg (20%)	82 %	10
Grain	Strzegom Monachijski typ I	1 kg (20%)	79 %	16
Grain	Grodziski pszeniczny wędzony dębem	2 kg (40%)	80 %	3
Grain	Strzegom Pilzneński	1 kg (20%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	10 g	60 min	5 %
Boil	Smaragd	30 g	60 min	3.9 %
Boil	smaragd	20 g	5 min	3.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis