

wedzona ameryka

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **42**
- SRM **3.7**
- Style **Other Smoked Beer**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **29.3 liter(s)**

Mash information

- Mash efficiency **96 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **51 C**, Time **15 min**
- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **45 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **55.4C**
- Add grains
- Keep mash **15 min** at **51C**
- Keep mash **15 min** at **62C**
- Keep mash **45 min** at **72C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **29.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	2 kg (50%)	80 %	3
Grain	Wędzony bukiem Viking Malt	2 kg (50%)	82 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	10.5 %
Boil	Marynka	28 g	30 min	6.5 %
Boil	Ahtanum	25 g	15 min	4.8 %
Boil	Ahtanum	25 g	5 min	4.8 %