

Wędzona woda

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **18**
- SRM **2.9**
- Style **Grodziskie/Graetzer**

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 **4 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **15 liter(s)**

Steps

- Temp **65 C**, Time **35 min**
- Temp **75 C**, Time **30 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **35 min** at **65C**
- Keep mash **30 min** at **75C**
- Keep mash **15 min** at **76C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny Bestmalz wędzony	1.5 kg (50%)	82 %	5
Grain	Słód pszeniczny Bestmalz	1.5 kg (50%)	82 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	15 g	60 min	4.5 %
Boil	Lubelski	15 g	30 min	4 %
Boil	Lubelski	15 g	10 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
gozdawa	Wheat	Dry	10 g	---