

Wędzone

- Gravity **11.9 BLG**
- ABV ---
- IBU **25**
- SRM **3.6**
- 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 **3 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17 liter(s)**

Steps

- Temp **65 C**, Time **20 min**
- Temp **72 C**, Time **40 min**

Mash step by step

- Heat up **12.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **20 min** at **65C**
- Keep mash **40 min** at **72C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	słód wędzony wiśnia	2 kg (47.1%)	--- %	---
Grain	Słód pszeniczny Bestmalz	1.5 kg (35.3%)	82 %	5
Grain	słód karmelowy	0.25 kg (5.9%)	--- %	30
Grain	słód pale ale	0.5 kg (11.8%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	10 g	50 min	4 %
Boil	Lublin (Lubelski)	15 g	30 min	4 %
Boil	Lublin (Lubelski)	15 g	20 min	4 %
Boil	Lublin (Lubelski)	10 g	10 min	4 %
Aroma (end of boil)	Lomik	10 g	30 min	3.8 %
Aroma (end of boil)	Lomik	10 g	20 min	3.8 %
Aroma (end of boil)	Lomik	10 g	10 min	3.8 %
Aroma (end of boil)	Lomik	20 g	0 min	3.8 %