

Wedzone Ale

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **38**
- SRM **5.1**
- 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 **12 %/h**
- Boil size **25.8 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 **64 C**, Time **60 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **25.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	1 kg (20%)	79 %	16
Grain	Strzegom Pale Ale	1 kg (20%)	79 %	6
Grain	Słód Wędzony Steinbach	3 kg (60%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	25 g	60 min	11.2 %
Aroma (end of boil)	Magnat	15 g	10 min	11.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale