

wędzonka jbiede

- Gravity **14.6 BLG**
- ABV ---
- IBU **18**
- SRM **24.8**
- Style **Classic Rauchbier**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **10 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **24.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Steps

- Temp **62 C**, Time **20 min**
- Temp **69 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **14.1 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **69C**
- Keep mash **10 min** at **78C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **24.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	2.6 kg (52%)	79 %	22
Grain	Strzegom Pale Ale	1.8 kg (36%)	79 %	6
Grain	Strzegom Karmel 600	0.3 kg (6%)	68 %	601
Sugar	siugar	0.3 kg (6%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	herkules	10 g	60 min	16 %

Yeasts

Name	Type	Form	Amount	Laboratory
s33	Ale	Dry	11 g	---