

# Wędzonka nr1

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **27**
- SRM **9.6**
- Style **Other Smoked Beer**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **0 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.4 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **9.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **75C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **17.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Smoked Malt, beech wood	2 kg (62.5%)	82 %	25
Grain	Viking Vienna Malt	1 kg (31.3%)	79.5 %	21
Grain	Oats, Flaked	0.2 kg (6.3%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	11.5 %
Boil	Lublin (Lubelski)	10 g	20 min	4 %
Boil	Lublin (Lubelski)	20 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
SafBrew Ale	Ale	Dry	11 g	DCL/Fermentis

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Siarczan Magnezu (MgSO4)	2.28 g	Mash	60 min

Water Agent	Chlorek Wapnia	1.17 g	Mash	60 min
Water Agent	Gips (Calcium Sulfate)	0.61 g	Mash	60 min
Water Agent	Sól	0.59 g	Mash	60 min
Water Agent	Siarczan Magnezu (MgSO4)	3.1 g	Boil	60 min
Water Agent	Chlorek Wapnia	1.59 g	Boil	60 min
Water Agent	Gips (Calcium Sulfate)	0.84 g	Boil	60 min
Water Agent	Sól	0.81 g	Boil	60 min