

## Wędzony i owocowy

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **41**
- SRM **18.2**
- Style **Other Smoked Beer**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **75 min**
- Evaporation rate **15 %/h**
- Boil size **20.9 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.7 liter(s)**
- Total mash volume **27.9 liter(s)**

### Steps

- Temp **69 C**, Time **75 min**

### Mash step by step

- Heat up **21.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **75 min** at **69C**
- Sparge using **5.4 liter(s)** of **76C** water or to achieve **20.9 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Weyermann - Smoked Malt     | 3 kg (48.4%)   | 81 %  | 6   |
| Grain | Strzegom Monachijski typ II | 1 kg (16.1%)   | 79 %  | 22  |
| Grain | Strzegom Pilzneński         | 1 kg (16.1%)   | 80 %  | 4   |
| Grain | Pszeniczny                  | 0.8 kg (12.9%) | 85 %  | 4   |
| Grain | Caraaroma                   | 0.4 kg (6.5%)  | 78 %  | 400 |

### Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Chinook               | 15 g   | 50 min | 13 %       |
| Boil    | Chinook               | 12 g   | 40 min | 13 %       |
| Boil    | Saaz (Czech Republic) | 6 g    | 35 min | 4.5 %      |

### Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 100 ml | ---        |