

# Wędzony Pils

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **40**
- SRM **3.7**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

| Type  | Name                               | Amount       | Yield | EBC |
|-------|------------------------------------|--------------|-------|-----|
| Grain | Słód Wędzony Steinbach             | 1 kg (33.3%) | 80 %  | 5   |
| Grain | Grodziski pszeniczny wędzony dębem | 1 kg (33.3%) | 80 %  | 3   |
| Grain | Pilzneński                         | 1 kg (33.3%) | 81 %  | 4   |

## Hops

| Use for | Name              | Amount | Time     | Alpha acid |
|---------|-------------------|--------|----------|------------|
| Boil    | lunga             | 20 g   | 60 min   | 12 %       |
| Dry Hop | Lublin (Lubelski) | 50 g   | 3 day(s) | 4 %        |

## Yeasts

| Name   | Type  | Form   | Amount | Laboratory |
|--------|-------|--------|--------|------------|
| WY2306 | Lager | Liquid | 1 ml   | ---        |