

# Wędzony Pils

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **43**
- SRM **9**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **50 liter(s)**
- Total mash volume **62.5 liter(s)**

## Steps

- Temp **68 C**, Time **30 min**
- Temp **75 C**, Time **30 min**

## Mash step by step

- Heat up **50 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **30 min** at **68C**
- Keep mash **30 min** at **75C**
- Sparge using **25.8 liter(s)** of **76C** water or to achieve **63.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód CHÂTEAU PEATED	5 kg (40%)	80 %	4
Grain	Viking Pale Ale malt	2 kg (16%)	80 %	5
Grain	Viking Wheat Malt	1 kg (8%)	83 %	5
Grain	Strzegom Monachijski typ I	3 kg (24%)	79 %	16
Grain	Oats, Flaked	0.5 kg (4%)	80 %	2
Grain	Strzegom Karmel 150	1 kg (8%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	hallertauer taurus	70 g	60 min	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	23 g	Fermentis