

Wędzona śliwka

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **16**
- SRM **6.3**
- Style **Other Smoked Beer**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **25.9 liter(s)**

Steps

- Temp **69 C**, Time **60 min**

Mash step by step

- Heat up **20.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **26.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wędzony bukiem Viking Malt	5 kg (87%)	82 %	10
Grain	Pilzneński	0.5 kg (8.7%)	81 %	4
Grain	Weyermann - Carapils	0.25 kg (4.3%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	100 ml	Danstar

Extras

Type	Name	Amount	Use for	Time
Spice	śliwka wędzona 2020	250 g	Secondary	14 day(s)