

Wędzona Sowa na Wiśni

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **23**
- SRM **15.1**
- Style **Other Smoked Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

Steps

- Temp **76 C**, Time **70 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **85.3C**
- Add grains
- Keep mash **70 min** at **76C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.8 kg (42.4%)	80 %	5
Grain	Fawcett - Pale Crystal	2 kg (30.3%)	72.8 %	90
Grain	Viking Malt Wędzony Czereśnią	0.5 kg (7.6%)	82 %	10
Grain	Castle Malting Whisky Nature	0.3 kg (4.5%)	85 %	4
Grain	Strzegom Pilzneński	1 kg (15.2%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacific Gem	10 g	60 min	15.3 %
Aroma (end of boil)	Pacific Gem	8 g	7 min	15.3 %
Aroma (end of boil)	Ella (AUS)	10 g	7 min	14.6 %
Aroma (end of boil)	Challenger	7 g	7 min	7 %

Extras

Type	Name	Amount	Use for	Time
Flavor	wiśnie	400 g	Secondary	7 day(s)