

# Wędzone

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- Gravity **12.4 BLG**
- ABV ---
- IBU **39**
- SRM **4.8**
- Style **Other Smoked Beer**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

## Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Rice	0.5 kg (11.1%)	70 %	2
Grain	Smoked Malt	4 kg (88.9%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pilgrim	25 g	60 min	10 %
Aroma (end of boil)	Cascade	10 g	10 min	6 %
Aroma (end of boil)	Simcoe	10 g	10 min	13.2 %
Aroma (end of boil)	Mosaic	10 g	10 min	10 %
Whirlpool	Cascade	10 g	0 min	6 %
Whirlpool	Simcoe	15 g	0 min	13.2 %
Whirlpool	Mosaic	15 g	0 min	10 %