

# Wędzone

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **69**
- SRM **52.7**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.7 liter(s)**
- Total mash volume **35.6 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **26.7 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Malt Wędzony Olchą	1 kg (11.2%)	82 %	10
Grain	Viking Malt Wędzony Jabłoń	1 kg (11.2%)	82 %	10
Grain	Viking Malt Wędzony gruszą	1 kg (11.2%)	82 %	10
Grain	Viking Malt Wędzony brzozą	1 kg (11.2%)	82 %	10
Grain	Viking Malt Wędzony wiśnią	1 kg (11.2%)	82 %	10
Grain	Viking Pale Ale malt	1 kg (11.2%)	80 %	5
Grain	żyto prażone	0.25 kg (2.8%)	55 %	1000
Grain	Strzegom pszenica prażona	0.25 kg (2.8%)	70 %	1000
Grain	Jęczmień palony	0.25 kg (2.8%)	55 %	985
Grain	Simpsons - Roasted Barley	0.25 kg (2.8%)	70 %	1084
Grain	Black fawcett	0.25 kg (2.8%)	55 %	1400
Grain	Fawcett - Pale Chocolate	0.25 kg (2.8%)	71 %	1100

Grain	Płatki owsiane	0.4 kg (4.5%)	85 %	3
Grain	Strzegom Monachijski typ II	1 kg (11.2%)	79 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	60 min	9.5 %
Boil	East Kent Goldings	50 g	30 min	5.1 %
Boil	Fuggles	50 g	30 min	4.5 %
Aroma (end of boil)	Fuggles	50 g	15 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	---