

# Wędzone

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **22**
- SRM **20.1**
- Style **Classic Rauchbier**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

## Steps

- Temp **68 C**, Time **30 min**
- Temp **73 C**, Time **20 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **30 min** at **68C**
- Keep mash **20 min** at **73C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Barwiący	0.25 kg (4.8%)	68 %	1300
Grain	Słód CHÂTEAU smoked	5 kg (95.2%)	77 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	25 g	60 min	5.5 %
Boil	Tradition	10 g	30 min	5.5 %
Boil	Tradition	10 g	15 min	5.5 %
Aroma (end of boil)	Tradition	15 g	5 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Slant	200 ml	Safbrew