

# Wędzone bursztynowe

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **36**
- SRM **11.8**
- Style **Oktoberfest/Märzen**

## Batch size

- Expected quantity of finished beer **42 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **48.5 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **39.8 liter(s)**
- Total mash volume **49.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **39.8 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **48.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Malt Wędzony Wiśnią	6 kg (60.3%)	82 %	10
Grain	Pilzneński	2.2 kg (22.1%)	81 %	4
Grain	Strzegom Wiedeński	1 kg (10.1%)	79 %	10
Grain	Caraaroma	0.5 kg (5%)	78 %	400
Grain	Karmelowy Jasny 30EBC	0.25 kg (2.5%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Puławski	70 g	60 min	8.9 %
Aroma (end of boil)	Puławski	30 g	10 min	8.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	500 ml	Danstar