

Wędzone ćwierć warka biab

- Gravity **7.1 BLG**
- ABV **2.7 %**
- IBU **15**
- SRM **4.2**
- Style **Other Smoked Beer**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **0 %**
- Size with trub loss **8 liter(s)**
- Boil time **30 min**
- Evaporation rate **1 %/h**
- Boil size **8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **4 liter(s)**
- Total mash volume **5 liter(s)**

Steps

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

Mash step by step

- Heat up **4 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **30 min** at **68C**
- Sparge using **5 liter(s)** of **76C** water or to achieve **8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------|--------------|-------|-----|
| Grain | Pszeniczny | 0.5 kg (50%) | 85 % | 4 |
| Grain | Monachijski | 0.5 kg (50%) | 80 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Herkules | 3 g | 30 min | 17 % |

Notes

- Wędzony pszeniczny 45g zrębek plus 40g, dymogenerator
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