

# Wędzone Marcowe

---

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **23**
- SRM **6**
- Style **Other Smoked Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Steps

- Temp **50 C**, Time **5 min**
- Temp **65 C**, Time **25 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **5 min** at **50C**
- Keep mash **25 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wędzony IREKS	3.8 kg (73.1%)	78 %	6
Grain	Monachijski IREKS	1.4 kg (26.9%)	80 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	30 g	50 min	6.7 %
Boil	Lubelski	20 g	10 min	4.6 %
Whirlpool	Lubelski	20 g	0 min	4.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
W34/70	Lager	Slant	400 ml	---