

# Wędzone rauchbier

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **30**
- SRM **7.8**
- Style **Other Smoked Beer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **32.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **25.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wędzony bukiem Viking Malt	6 kg (83.3%)	82 %	10
Grain	Strzegom Monachijski typ II	0.6 kg (8.3%)	79 %	22
Grain	Karmelowy Jasny 30EBC	0.6 kg (8.3%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Boil	Marynka	20 g	15 min	10 %
Boil	Marynka	25 g	5 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Kveik skare	Ale	Culture	--- g	---