

Wędzone sierpniowe

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **30**
- SRM **9.9**
- Style **Classic Rauchbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **50 min**
- Evaporation rate **10 %/h**
- Boil size **24.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **25.4 liter(s)**

Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **24.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	2.65 kg (46.9%)	80 %	16
Grain	Słód Wędzony Steinbach	2.65 kg (46.9%)	80 %	5
Grain	Strzegom Karmel 150	0.35 kg (6.2%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	50 min	9.5 %
Boil	Lublin (Lubelski)	15 g	10 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Liquid	1200 ml	FM Lutra Kveik

Notes

- Warzone 24.08
Blg początkowe - 15.2
BLG końcowe - 4.5
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