

# Wędzonka

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **30**
- SRM **33.6**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

## Steps

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

## Mash step by step

- Heat up **18.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **6.5 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	1.5 kg (24%)	85 %	7
Grain	Weyermann - Smoked Malt	3 kg (48%)	81 %	6
Grain	Płatki owsiane	0.4 kg (6.4%)	85 %	3
Grain	Monachijski typ II 20-25 EBC Weyermann	0.4 kg (6.4%)	80 %	20
Grain	Fawcett - Brown	0.5 kg (8%)	72 %	180
Grain	Czekoladowy	0.2 kg (3.2%)	65 %	788
Grain	Weyermann - Carafa I	0.15 kg (2.4%)	70 %	690
Grain	Palone ziarna jęczmienia Weyermann	0.1 kg (1.6%)	65 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale S-04	Ale	Dry	11.5 g	Safale
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