

# Wędzonka light

- Gravity **14.3 BLG**
- ABV ---
- IBU **42**
- SRM **7.7**
- Style **Other Smoked Beer**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wędzony Steinbach	2.5 kg (41.7%)	80 %	6
Grain	Viking Pale Ale malt	2.5 kg (41.7%)	80 %	5
Grain	Cara-Pils/Dextrine	0.4 kg (6.7%)	72 %	4
Grain	Karmelowy żytni Strzegom	0.3 kg (5%)	75 %	150
Grain	Pszeniczny	0.3 kg (5%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	11 %
Boil	lunga	20 g	15 min	11 %
Boil	lunga	20 g	5 min	11 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
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Fining	mech	5 g	Boil	15 min
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