

# "Wędzony Abbey"

- Gravity **23.1 BLG**
- ABV **10.5 %**
- IBU **43**
- SRM **20.3**

## 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **4 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount         | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Abbey Malt Weyermann   | 5 kg (66.7%)   | 75 %  | 45  |
| Grain | Słód Wędzony Steinbach | 2.5 kg (33.3%) | 80 %  | 5   |

## Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Saaz (Czech Republic) | 100 g  | 60 min | 4.5 %      |

## Yeasts

| Name                                     | Type | Form    | Amount | Laboratory      |
|--|------|---------|--------|-----------------|
| Mangrove Jack's M42 New World Strong Ale | Ale  | Culture | 400 g  | Mangrove Jack's |