

wędzony koziółek

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **23**
- SRM **11.8**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

- Temp **50 C**, Time **10 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **17.7 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wędzony bukiem Viking Malt	2 kg (33.9%)	82 %	10
Grain	Strzegom Wiedeński	2.5 kg (42.4%)	79 %	10
Grain	Karmelowy Jasny 30EBC	0.2 kg (3.4%)	75 %	30
Grain	karmelowy ciemny	0.2 kg (3.4%)	75 %	400
Grain	wędzony gruszą	1 kg (16.9%)	75 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	50 g	40 min	5.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11 g	Fermentis