Wędzone, moje

- Gravity **12.9 BLG**
- ABV **---**
- IBU **37**
- SRM **10**
- Style **Classic Rauchbier**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **67 C**, Time **70 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg *(33.3%)*	79 %	6
Grain	Caraamber	0.5 kg *(8.3%)*	75 %	59
Grain	Weyermann - Smoked Malt	3 kg *(50%)*	80 %	6
Grain	Carahell	0.5 kg *(8.3%)*	77 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Lublin (Lubelski)	20 g	15 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	10 g	srt