

# Owocowa wędzonka

- Gravity **13.1 BLG**
- ABV ---
- IBU **15**
- SRM **4.7**
- Style **Grodziskie/Graetzer**

## 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 **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **56C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **45 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3 kg (60%)	85 %	4
Grain	Viking Malt Wędzony Czereśnią	0.5 kg (10%)	82 %	10
Grain	Viking Malt Wędzony Wiśnią	0.5 kg (10%)	82 %	10
Grain	Viking Malt Wędzony Jabłonią	0.5 kg (10%)	82 %	10
Grain	Viking Malt Wędzony Gruszą	0.5 kg (10%)	82 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Azacca	50 g	5 min	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
safale S-33	Ale	Dry	11.5 g	Fermentis