

pils wędzony 2

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **34**
- SRM **3.3**
- Style **Other Smoked Beer**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **51 C**, Time **10 min**
- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **45 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **55.4C**
- Add grains
- Keep mash **10 min** at **51C**
- Keep mash **15 min** at **62C**
- Keep mash **45 min** at **72C**
- Sparge using **25.5 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	3 kg (60%)	80 %	5
Grain	Wędzony bukiem Viking Malt	2 kg (40%)	82 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	junga	15 g	30 min	11 %
Boil	Target	27 g	30 min	11.5 %
Boil	izabella	20 g	15 min	5.1 %
Boil	Lublin (Lubelski)	20 g	5 min	3.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM31 Bawarska Dolina	Lager	Slant	200 ml	Fermentum Mobile