Pils wędzony

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **33**
- SRM **6**
- Style **Other Smoked Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **28.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **8 liter(s)**
- Total mash volume **10 liter(s)**

Steps

- Temp **65 C**, Time **35 min**
- Temp **75 C**, Time **30 min**

Mash step by step

- Heat up **8 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **35 min** at **65C**
- Keep mash **30 min** at **75C**
- Sparge using **22.7 liter(s)** of **76C** water or to achieve **28.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Smoked Malt	2 kg *(54.1%)*	81 %	6
Liquid Extract	Bruntal	1.7 kg *(45.9%)*	85 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	25 g	60 min	5.53 %
Boil	Premiant	25 g	30 min	5.53 %
Boil	Saaz (Czech Republic)	30 g	15 min	2.99 %
Boil	Saaz (Czech Republic)	30 g	5 min	2.99 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	300 ml	Fermentis

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.