

# Wędzone żytnie z paryczką chilli

- Gravity **16.1 BLG**
- ABV ---
- IBU **25**
- SRM **19.1**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

- Temp **45 C**, Time **10 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **10 min** at **45C**
- Keep mash **30 min** at **62C**
- Keep mash **40 min** at **72C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Żytni	2 kg (35.1%)	85 %	8
Grain	Weyermann - Smoked Malt	2 kg (35.1%)	81 %	6
Grain	Caraaroma	0.3 kg (5.3%)	78 %	400
Grain	Strzegom Monachijski typ II	1.4 kg (24.6%)	79 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	11.2 %
Aroma (end of boil)	Magnum	10 g	5 min	11.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	chilli	20 g	Boil	15 min