

# Żytnie Wędzone 13blg TB

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **36**
- SRM **11.6**
- Style **Other Smoked Beer**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **35.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **20.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **76C**
- Sparge using **21.7 liter(s)** of **76C** water or to achieve **35.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	wędzony bestmalz	2.5 kg (36.8%)	77 %	6
Grain	Żytni	3.1 kg (45.6%)	85 %	8
Grain	Strzegom Monachijski typ II	0.9 kg (13.2%)	79 %	22
Grain	Caraaroma	0.3 kg (4.4%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	50 g	60 min	4 %
Boil	Lublin (Lubelski)	20 g	15 min	4 %
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	14.4 %