Wędzone

- Gravity **14.9 BLG**
- ABV **---**
- IBU **59**
- SRM **14.9**
- Style **Other Smoked Beer**

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 **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **62 C**, Time **50 min**
- Temp **70 C**, Time **10 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **10 min** at **70C**
- Keep mash **10 min** at **75C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wędzony Steinbach	2 kg *(36.4%)*	75 %	5.3
Grain	Weyermann pszeniczny ciemny	0.5 kg *(9.1%)*	80 %	15
Grain	Pilzneński	2 kg *(36.4%)*	81 %	4
Grain	Biscuit Malt	0.5 kg *(9.1%)*	79 %	45
Grain	Karmelowy żytni	0.5 kg *(9.1%)*	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	20 g	60 min	11 %
Boil	Iunga	20 g	50 min	11 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	10 min	4 %
Boil	Iunga	10 g	40 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	200 ml	Fermentum Mobile

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

Notes

- W planach.
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