

# Wędzona śliwka

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **59**
- SRM **11**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	5 kg (83.3%)	79 %	22
Grain	Viking Wędzony czereśnią	1 kg (16.7%)	82 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	amora preta	30 g	45 min	11 %
Boil	Challenger	30 g	30 min	6.5 %
Boil	Zula	30 g	15 min	8.3 %
Dry Hop	Zula	60 g	7 day(s)	8.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
se-33	Ale	Dry	22 g	---

## Extras

Type	Name	Amount	Use for	Time
Finning	mech	10 g	Boil	10 min