

## wędzone

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **24**
- SRM **5.6**
- Style **Other Smoked Beer**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **19.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	1 kg (31.3%)	80 %	7
Grain	Viking Malt Wędzony Czeresnią	1 kg (31.3%)	82 %	10
Grain	Pilzneński	0.3 kg (9.4%)	81 %	4
Grain	Strzegom Wiedeński	0.3 kg (9.4%)	79 %	10
Grain	Briess - Victory Malt	0.2 kg (6.3%)	75 %	55
Grain	Płatki owsiane	0.4 kg (12.5%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bramling	10 g	60 min	6 %
Boil	Bramling	10 g	20 min	6 %
Boil	Fuggles	10 g	20 min	4.5 %
Boil	Bramling	5 g	5 min	6 %
Boil	Fuggles	5 g	5 min	4.5 %
Whirlpool	Bramling	5 g	30 min	6 %
Whirlpool	Fuggles	5 g	30 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	---

### Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	10 g	Boil	10 min