

## wędzone 82%

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **37**
- SRM **8.8**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **24.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wędzony bukiem Viking Malt	5 kg (82.6%)	82 %	10
Grain	Pszeniczny	1 kg (16.5%)	85 %	4
Grain	Strzegom Czekoladowy 1200	0.05 kg (0.8%)	68 %	1202

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	100 g	30 min	4 %
Boil	Huell Melon	50 g	10 min	5.9 %