

# Wedzonka

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **19**
- SRM **11.6**
- Style **Other Smoked Beer**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	bestmalz wedzony	4 kg (61.5%)	82 %	4
Grain	Weyermann - Pale Ale Malt	2 kg (30.8%)	85 %	7
Grain	Caraaroma	0.3 kg (4.6%)	78 %	400
Grain	Płatki pszeniczne	0.2 kg (3.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau tradition	35 g	60 min	5.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
fermentis s05	Ale	Dry	11 g	---