

# wędzonka

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **29**
- SRM **8.4**
- Style **Other Smoked Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Wędzony Steinbach	3 kg (48.4%)	80 %	5
Grain	Strzegom Monachijski typ II	3 kg (48.4%)	79 %	22
Grain	Weyermann - Carapils	0.2 kg (3.2%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	60 min	10 %
Boil	Lomik	20 g	20 min	3.8 %