

## Wędzonka #6

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **30**
- SRM **4**
- Style **Other Smoked Beer**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wędzony bukiem Viking Malt	3 kg (60%)	90 %	6
Grain	Pilznieński	2 kg (40%)	90 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	Fermentis