

## 3° (Wędzone Ale)

- Gravity **13.6 BLG**
- ABV ---
- IBU **18**
- SRM **26.2**
- Style **American Amber Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (54.5%)	80 %	4
Grain	Wędzony gruszą (Viking Malt)	1 kg (18.2%)	80 %	---
Grain	Wędzony czereśnią (Viking Malt)	0.5 kg (9.1%)	80 %	---
Grain	Strzegom Karmel 150	0.5 kg (9.1%)	75 %	150
Grain	Weyermann - Melanoiden Malt	0.25 kg (4.5%)	81 %	53
Grain	Czekoladowy	0.25 kg (4.5%)	60 %	788

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybillia	50 g	20 min	3.5 %
Boil	Sybillia	50 g	10 min	3.5 %

### Yeasts

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