

## #6 Wędzony

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- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **58**
- SRM **6.3**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Malt Wędzony Czereśnią	2 kg (50%)	82 %	10
Grain	Viking Pale Ale malt	2 kg (50%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Aroma (end of boil)	Cascade	20 g	15 min	6 %
Aroma (end of boil)	Galaxy	15 g	15 min	15 %

### Yeasts

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