

# Wędzonka

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **6**
- SRM **7.8**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3 liter(s)**
- Total mash volume **4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Liquid Extract (LME) - Pale	1.7 kg (63%)	78 %	16
Grain	Wędzony bukiem Viking Malt	1 kg (37%)	82 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Galaxy	10 g	5 min	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	15 g	Safale