

# Wędzone

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **22**
- SRM **4.6**

## 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 **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyerman wędzony bukiem	4 kg (80%)	82 %	6
Grain	Weyermann - Pale Ale Malt	1 kg (20%)	85 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Książęcy	30 g	55 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Fermentis