

# Wedzonka

---

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **19**
- SRM **11.6**
- Style **Other Smoked Beer**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Fermentables

| Type  | Name                      | Amount        | Yield | EBC |
|-------|---------------------------|---------------|-------|-----|
| Grain | bestmalz wedzony          | 4 kg (61.5%)  | 82 %  | 4   |
| Grain | Weyermann - Pale Ale Malt | 2 kg (30.8%)  | 85 %  | 7   |
| Grain | Caraaroma                 | 0.3 kg (4.6%) | 78 %  | 400 |
| Grain | Płatki pszeniczne         | 0.2 kg (3.1%) | 85 %  | 3   |

## Hops

| Use for | Name                | Amount | Time   | Alpha acid |
|---------|---------------------|--------|--------|------------|
| Boil    | Hallertau tradition | 35 g   | 60 min | 5.9 %      |

## Yeasts

| Name          | Type | Form | Amount | Laboratory |
|---------------|------|------|--------|------------|
| fermentis s05 | Ale  | Dry  | 11 g   | ---        |