

# Wędzonka

---

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **71**
- SRM **4.1**
- Style **Other Smoked Beer**

## Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **40.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter	3 kg (40%)	81 %	6
Grain	Słód Wędzony Bukiem Steinbach	4 kg (53.3%)	80 %	5
Grain	Pszenica prażona	0.5 kg (6.7%)	70 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	60 min	11 %
Boil	Willamette	50 g	30 min	5 %
Boil	Willamette	50 g	10 min	5 %
Boil	Chinook	50 g	10 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	10 g	Safale