

# Wędzonka

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- 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     |