

## wędzony

---

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **49**
- SRM **25.1**
- Style **Other Smoked Beer**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **13 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.5 kg (46.2%)	81 %	4
Grain	Monachijski	0.5 kg (15.4%)	80 %	16
Grain	Casle Malting Whisky Nature	1 kg (30.8%)	85 %	4
Grain	Czekoladowy	0.1 kg (3.1%)	60 %	788
Grain	Jęczmień palony	0.15 kg (4.6%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	8.9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	50 ml	Safale