

4x wędzonka

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **25**
- SRM **3**
- Style **Grodziskie**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7 liter(s)**
- Total mash volume **9.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	1.2 kg (51.1%)	80 %	3
Grain	Bruntal - Peated Malt	0.21 kg (8.9%)	81 %	5
Grain	Słód Wędzony Steinbach	0.47 kg (20%)	80 %	5
Grain	Viking Wędzony olchą	0.47 kg (20%)	82 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	12 g	60 min	11 %
Boil	Saaz (Czech Republic)	20 g	5 min	3 %