

## wędzone ale

---

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **29**
- SRM **5.2**
- Style **Brown Porter**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Wędzony Steinbach	2 kg (33.3%)	80 %	5
Grain	Płatki owsiane	0.4 kg (6.7%)	85 %	3
Grain	Strzegom Pale Ale	1.5 kg (25%)	--- %	0
Grain	Monachijski	1.5 kg (25%)	--- %	0
Grain	Caraamber	0.3 kg (5%)	75 %	59
Grain	Melanoiden Malt	0.3 kg (5%)	80 %	39

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Boil	Lublin (Lubelski)	25 g	10 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	120 ml	Fermentis