

# Wędzone Ale

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **28**
- SRM **5.3**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **27.3 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wędzony bukiem weyermann	2.5 kg (53.2%)	82 %	10
Grain	Wiedeński optima	1 kg (21.3%)	79 %	10
Grain	pszeniczny optima	0.5 kg (10.6%)	82.2 %	4
Grain	piłzniejszy lager Malteurop	0.5 kg (10.6%)	80 %	4
Grain	Carahell	0.2 kg (4.3%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	lunga	25 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	whirlfloc t	0.5 g	Boil	10 min