

# Wędzone żytnie

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **73**
- SRM **7.5**
- Style **Other Smoked Beer**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **25.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wędzony bukiem	4 kg (70.2%)	82 %	8
Grain	Weyermann - Melanoiden Malt	0.6 kg (10.5%)	81 %	53
Grain	Żytni	1 kg (17.5%)	85 %	8
Grain	Pszeniczny	0.1 kg (1.8%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	30 g	60 min	11.2 %
Boil	Magnum	30 g	60 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Fermentis