

Wedzonka

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **19**
- SRM **11.6**
- Style **Other Smoked Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|---------------|-------|-----|
| Grain | bestmalz wedzony | 4 kg (61.5%) | 82 % | 4 |
| Grain | Weyermann - Pale Ale Malt | 2 kg (30.8%) | 85 % | 7 |
| Grain | Caraaroma | 0.3 kg (4.6%) | 78 % | 400 |
| Grain | Płatki pszeniczne | 0.2 kg (3.1%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------------|--------|--------|------------|
| Boil | Hallertau tradition | 35 g | 60 min | 5.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|------|------|--------|------------|
| fermentis s05 | Ale | Dry | 11 g | --- |