

# Wędzony Teść

- Gravity **21.8 BLG**
- ABV ---
- IBU **34**
- SRM **19.3**
- Style **Other Smoked Beer**

## 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 **20.3 liter(s)**
- Total mash volume **27 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (44.4%)	80 %	4
Grain	Pale Ale wędzony Teść	2 kg (29.6%)	80 %	6
Grain	Swean BLACK	0.15 kg (2.2%)	55 %	1250
Grain	Strzegom Wiedeński	1 kg (14.8%)	79 %	10
Grain	Płatki żytnie	0.6 kg (8.9%)	85 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	15 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew BE-256	Ale	Dry	30 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	śliwka Hehońska	20 g	Secondary	10 day(s)