

3° (Wędzone Ale)

- Gravity **13.6 BLG**
- ABV ---
- IBU **18**
- SRM **26.2**
- Style **American Amber 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 **10 %/h**
- Boil size **26.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 3 kg (54.5%) | 80 % | 4 |
| Grain | Wędzony gruszą (Viking Malt) | 1 kg (18.2%) | 80 % | --- |
| Grain | Wędzony czereśnią (Viking Malt) | 0.5 kg (9.1%) | 80 % | --- |
| Grain | Strzegom Karmel 150 | 0.5 kg (9.1%) | 75 % | 150 |
| Grain | Weyermann - Melanoiden Malt | 0.25 kg (4.5%) | 81 % | 53 |
| Grain | Czekoladowy | 0.25 kg (4.5%) | 60 % | 788 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Sybilla | 50 g | 20 min | 3.5 % |
| Boil | Sybilla | 50 g | 10 min | 3.5 % |

Yeasts

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