

# Wędzone Ale

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- Gravity **12.6 BLG**
- ABV ---
- IBU **28**
- SRM **5.4**
- Style **Classic Rauchbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.3 liter(s)**
- Total mash volume **17.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.4 kg (52.7%)	79 %	6
Adjunct	Pszenica niesłodowana	0.1 kg (2.2%)	75 %	3
Grain	Weyermann - Smoked Malt	1.95 kg (42.9%)	82 %	6
Grain	Zakwaszający	0.1 kg (2.2%)	--- %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	15 g	60 min	14.2 %
Boil	Fuggles	10 g	15 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	500 ml	Safale