

Wędzonka

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **6**
- SRM **7.8**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3 liter(s)**
- Total mash volume **4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|--------------------------------|--------------|-------|-----|
| Liquid Extract | Liquid Extract (LME) - Pale | 1.7 kg (63%) | 78 % | 16 |
| Grain | Wędzony bukiem Viking Malt | 1 kg (37%) | 82 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|-------|------------|
| Aroma (end of boil) | Galaxy | 10 g | 5 min | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 15 g | Safale |