

wędzone 2

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **26**
- SRM **8.8**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Aroma CastleMalting	0.5 kg (7.4%)	78 %	100
Grain	Weyermann - Pale Ale Malt	3.5 kg (51.5%)	85 %	7
Grain	Monachijski	2 kg (29.4%)	80 %	16
Grain	Viking Malt Wędzony Czereśnią	0.6 kg (8.8%)	82 %	10
Sugar	glukoza	0.2 kg (2.9%)	100 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Aroma (end of boil)	East Kent Goldings	25 g	15 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale