

## wędzone

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **59**
- SRM **5.4**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **13.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	wędzony weyerman	1 kg (30%)	80 %	5
Grain	Monachijski	1 kg (30%)	80 %	16
Grain	Pilznieński	1 kg (30%)	81 %	4
Grain	Acid Malt	0.03 kg (0.9%)	58.7 %	6
Grain	Pszeniczny	0.3 kg (9%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	50 g	60 min	7 %