

Wędzonka

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **71**
- SRM **4.1**
- Style **Other Smoked Beer**

Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **40.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|---------------|-------|-----|
| Grain | Maris Otter | 3 kg (40%) | 81 % | 6 |
| Grain | Słód Wędzony Bukiem Steinbach | 4 kg (53.3%) | 80 % | 5 |
| Grain | Pszenica prażona | 0.5 kg (6.7%) | 70 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Chinook | 50 g | 60 min | 11 % |
| Boil | Willamette | 50 g | 30 min | 5 % |
| Boil | Willamette | 50 g | 10 min | 5 % |
| Boil | Chinook | 50 g | 10 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 10 g | Safale |