

# debiak

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **31**
- SRM **29.8**
- Style **Wood-Aged Beer**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **72 C**, Time **60 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **60 min** at **72C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount       | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński | 6 kg (85.7%) | 80 %  | 4   |
| Grain | Strzegom Karmel 600 | 1 kg (14.3%) | 68 %  | 601 |

## Hops

| Use for | Name      | Amount | Time   | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil    | Hallertau | 90 g   | 25 min | 5.5 %      |

## Yeasts

| Name                     | Type | Form | Amount | Laboratory |
|--------------------------|------|------|--------|------------|
| Fermentis Safbrew BE-256 | Ale  | Dry  | 11.5 g | Fermentis  |

## Extras

| Type  | Name                       | Amount | Use for   | Time      |
|-------|----------------------------|--------|-----------|-----------|
| Other | płatki dębowe medium roast | 70 g   | Secondary | 14 day(s) |