

# WędzoneALE

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **28**
- SRM **12.4**
- Style **Old Ale**

## Batch size

- Expected quantity of finished beer **24.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.8 liter(s)**
- Total mash volume **9.1 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **6.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **26.5 liter(s)** of **76C** water or to achieve **31 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal	3.4 kg (60%)	81 %	26
Grain	Pszeniczny ciemn	0.5 kg (8.8%)	82 %	17
Grain	Viking Malt Wędzony Czereśni	0.78 kg (13.8%)	82 %	10
Grain	Carahell	0.3 kg (5.3%)	77 %	26
Grain	Caraaroma	0.19 kg (3.4%)	78 %	400
Grain	Płatki owsiane	0.5 kg (8.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	24 g	60 min	11.5 %
Boil	Hersbrucker	24 g	30 min	2 %
Boil	Hersbrucker	24 g	15 min	2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	200 ml	---