# WędzoneALE

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- 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 | --- |