1st W

- Gravity **27.9 BLG**
- ABV **13.4 %**
- IBU **---**
- SRM **10.8**
- Style **Wood-Aged Beer**

Batch size

- Expected quantity of finished beer **79 liter(s)**
- Trub loss **5 %**
- Size with trub loss **83 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **99.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **135 liter(s)**
- Total mash volume **180 liter(s)**

Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **135 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **99.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Malt Wędzony Czereśnią	45 kg *(100%)*	82 %	10
po zacieraniu powinno mieć 25,5 BLG				

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	60 g	---