**w**

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- Gravity **24 BLG**
- ABV **---**
- IBU **54**
- SRM **42.2**
- Style **Wood-Aged Beer**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **32.9 liter(s)**
- Total mash volume **43.8 liter(s)**

## Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Grain | Weyermann - Pilsner Malt | 7 kg *(63.9%)* | 81 % | 5 |
| Grain | Weyermann - Light Munich Malt | 1 kg *(9.1%)* | 82 % | 14 |
| Grain | Caraaroma | 0.5 kg *(4.6%)* | 78 % | 400 |
| Grain | Weyermann - Carafa II | 0.4 kg *(3.7%)* | 70 % | 837 |
| Grain | Barley, Flaked | 1 kg *(9.1%)* | 70 % | 4 |
| Grain | weyermann Roasted Barley | 0.05 kg *(0.5%)* | 70 % | 1200 |
| Grain | Oats, Flaked | 1 kg *(9.1%)* | 80 % | 2 |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|
| Boil | Magnum | 50 g | 60 min | 13.5 % |
| Boil | Cascade | 50 g | 20 min | 6 % |
| Whirlpool | Saaz (Czech Republic) | 20 g | 0 min | 4.5 % |
| Whirlpool | Cascade | 20 g | 0 min | 6 % |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|---|---|---|---|
| Wyeast - American Ale | Ale | Liquid | 250 ml | Wyeast Labs |

## Extras

| Type | Name | Amount | Use for | Time |
|---|---|---|---|---|
| Flavor | wood | 1000 g | Secondary | 24 day(s) |

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

## Notes

- 1
  *Jan 29, 2017, 2:26 AM*

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