

Wood Aged Beer

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **61**
- SRM **32**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński | 4 kg (66.7%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 1 kg (16.7%) | 79 % | 16 |
| Grain | Strzegom Karmel 600 | 1 kg (16.7%) | 68 % | 601 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | vital | 50 g | 60 min | 11.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|------|--------|------------|
| Gozdawa Pure Ale Yeast 7 | Ale | Dry | 7 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---|--------|-----------|-----------|
| Flavor | płatki dębowe Amerykańskie mocno opiekane | 100 g | Secondary | 14 day(s) |
| Fining | mech | 5 g | Boil | 15 min |