

S

- Gravity **24.2 BLG**
- ABV **11.2 %**
- IBU **46**
- SRM **38.1**
- Style **Wood-Aged Beer**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **135 min**
- Evaporation rate **15 %/h**
- Boil size **15.4 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **26.6 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **20.7 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **76C**
- Sparge using **0.6 liter(s)** of **76C** water or to achieve **15.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|----------------|-------|------|
| Grain | Strzegom Monachijski typ I | 2.2 kg (37.3%) | 79 % | 16 |
| Grain | Grodziski pszeniczny wędzony dębem | 2 kg (33.9%) | 80 % | 3 |
| Grain | Caramunich® typ I | 0.3 kg (5.1%) | 73 % | 80 |
| Grain | Carahell | 0.3 kg (5.1%) | 77 % | 26 |
| Grain | Biscuit Malt | 0.2 kg (3.4%) | 79 % | 45 |
| Grain | Caraaroma | 0.2 kg (3.4%) | 78 % | 400 |
| Grain | Weyermann - Carared | 0.5 kg (8.5%) | 75 % | 45 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.15 kg (2.5%) | 73 % | 1001 |
| Grain | Carafa III | 0.05 kg (0.8%) | 70 % | 1400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Puławski | 35 g | 90 min | 8.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------|------|-------|--------|------------|
| WLP001 - California Ale Yeast | Ale | Slant | 120 ml | White Labs |

Notes

- P. czekoladowy w połowie przerwy 66 stopni, carafa przed filtracją
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