

W

- 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)

Notes

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