

# Wędz-ONE

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **55**
- SRM **5.5**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

## Steps

- Temp **65 C**, Time **15 min**
- Temp **72 C**, Time **45 min**
- Temp **79 C**, Time **5 min**

## Mash step by step

- Heat up **11.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **15 min** at **65C**
- Keep mash **45 min** at **72C**
- Keep mash **5 min** at **79C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

| Type  | Name                             | Amount         | Yield | EBC |
|-------|----------------------------------|----------------|-------|-----|
| Grain | Pilzneński                       | 1 kg (27%)     | 81 %  | 4   |
| Grain | Viking Malt<br>Wędzony Czereśnią | 1 kg (27%)     | 82 %  | 10  |
| Grain | Castle Pale Ale                  | 1 kg (27%)     | 80 %  | 8   |
| Grain | Płatki owsiane                   | 0.7 kg (18.9%) | 85 %  | 3   |

## Hops

| Use for             | Name                   | Amount | Time   | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil                | Marynka                | 25 g   | 60 min | 10 %       |
| Boil                | Columbus/Tomahawk/Zeus | 10 g   | 15 min | 15.5 %     |
| Aroma (end of boil) | East Kent Goldings     | 10 g   | 5 min  | 5.1 %      |

## Yeasts

| Name                    | Type | Form   | Amount | Laboratory       |
|-------------------------|------|--------|--------|------------------|
| FM52 Amerykański<br>Sen | Ale  | Liquid | 100 ml | Fermentum Mobile |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|       |           |        |           |          |
|-------|-----------|--------|-----------|----------|
| Other | czereśnie | 1000 g | Secondary | 7 day(s) |
|-------|-----------|--------|-----------|----------|