

## 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