

# 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    |