

# 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 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 Sen	Ale	Liquid	100 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
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Other	czereśnie	1000 g	Secondary	7 day(s)
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