

## Wedzona ona

---

- Gravity **25.1 BLG**
- ABV **11.7 %**
- IBU **34**
- SRM **24.6**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.4 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **15.6 liter(s)**

### Steps

- Temp **55 C**, Time **10 min**
- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **11 liter(s)** of strike water to **62.3C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **50 min** at **65C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	2 kg (39.4%)	79 %	22
Grain	Weyermann - Pale Ale Malt	2 kg (39.4%)	85 %	7
Sugar	cukier	0.2 kg (3.9%)	--- %	---
Liquid Extract	Ekstrakt słodowy jęczmienny karmelowy	0.3 kg (5.9%)	78.5 %	20
Grain	Słód wędzony - torf	0.375 kg (7.4%)	82 %	10
Grain	Weyermann - Carafa I	0.1 kg (2%)	70 %	690
Grain	Weyermann - Carafa II	0.1 kg (2%)	70 %	837

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Apollo	10 g	60 min	17 %
Boil	Apollo	5 g	30 min	17 %
Boil	Apollo	5 g	10 min	17 %

## Yeasts

Name	Type	Form	Amount	Laboratory
M36 Liberty Bell Ale Yeast	Ale	Slant	250 ml	dom

## Extras

Type	Name	Amount	Use for	Time
Flavor	płatki dębowe macerowane w burbonie	40 g	Secondary	14 day(s)