

# Goleszowski wędzony Ale

- Gravity **13.6 BLG**
- ABV ---
- IBU **33**
- SRM ---

## 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 **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **50 C**, Time **10 min**
- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **45 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Caraamber® 60-80 EBC Weyermann®	1 kg (20%)	--- %	---
Grain	Słód pale ale 5.5-7.5 EBC Weyermann®	2 kg (40%)	--- %	---
Grain	Słód monachijski typ I 12-17 EBC Weyermann®	1 kg (20%)	--- %	---
Grain	Słód jęczmienny wędzony dymem z drewna czereśni Viking Malt (Strzegom)	1 kg (20%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chmiel Cascade	15 g	55 min	9 %
Boil	Chmiel Cascade	15 g	30 min	9 %
Boil	Chmiel Citra	20 g	5 min	12 %
Dry Hop	Chmiel Citra	10 g	7 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05 saszetka 11.5 g	Ale	Dry	11.5 g	---