

# S

- Gravity **24.2 BLG**
- ABV **11.2 %**
- IBU **46**
- SRM **38.1**
- Style **Wood-Aged Beer**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **135 min**
- Evaporation rate **15 %/h**
- Boil size **15.4 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **26.6 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **20.7 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **76C**
- Sparge using **0.6 liter(s)** of **76C** water or to achieve **15.4 liter(s)** of wort

## Fermentables

| Type  | Name                               | Amount         | Yield | EBC  |
|-------|------------------------------------|----------------|-------|------|
| Grain | Strzegom Monachijski typ I         | 2.2 kg (37.3%) | 79 %  | 16   |
| Grain | Grodziski pszeniczny wędzony dębem | 2 kg (33.9%)   | 80 %  | 3    |
| Grain | Caramunich® typ I                  | 0.3 kg (5.1%)  | 73 %  | 80   |
| Grain | Carahell                           | 0.3 kg (5.1%)  | 77 %  | 26   |
| Grain | Biscuit Malt                       | 0.2 kg (3.4%)  | 79 %  | 45   |
| Grain | Caraaroma                          | 0.2 kg (3.4%)  | 78 %  | 400  |
| Grain | Weyermann - Carared                | 0.5 kg (8.5%)  | 75 %  | 45   |
| Grain | Fawcett - Pszeniczny Czekoladowy   | 0.15 kg (2.5%) | 73 %  | 1001 |
| Grain | Carafa III                         | 0.05 kg (0.8%) | 70 %  | 1400 |

## Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Puławski | 35 g   | 90 min | 8.9 %      |

## Yeasts

| Name                          | Type | Form  | Amount | Laboratory |
|-------------------------------|------|-------|--------|------------|
| WLP001 - California Ale Yeast | Ale  | Slant | 120 ml | White Labs |

## Notes

- P. czekoladowy w połowie przerwy 66 stopni, carafa przed filtracją  
*Feb 22, 2024, 10:55 AM*