

# 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*