

Sherry ALE

- Gravity **19.7 BLG**
- ABV ---
- IBU **49**
- SRM **23.2**
- Style **Wood-Aged Beer**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **75 min**
- Evaporation rate **15 %/h**
- Boil size **19.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **22.2 liter(s)**

Steps

- Temp **63 C**, Time **80 min**
- Temp **66 C**, Time **10 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **16.6 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **80 min** at **63C**
- Keep mash **10 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **19.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | Strzegom Pale Ale | 4.5 kg (81.1%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ II | 0.5 kg (9%) | 79 % | 22 |
| Grain | Special B Malt | 0.25 kg (4.5%) | 65.2 % | 315 |
| Grain | Castle Abbey Malt | 0.25 kg (4.5%) | 75 % | 45 |
| Grain | Jęczmień palony | 0.05 kg (0.9%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Marynka | 20 g | 60 min | 10 % |
| Boil | Sybilla | 50 g | 25 min | 5 % |
| Aroma (end of boil) | Sybilla | 50 g | 5 min | 5 % |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------------|--------|-----------|------|
| Other | płatki dębowe sherry | 100 g | Secondary | --- |

| | | | | |
|-------|---|------|-----------|-----|
| Other | płatki dębowe francuskie średnio palone | 50 g | Secondary | --- |
|-------|---|------|-----------|-----|