

# 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	---
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