

# WędzoneALE

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **28**
- SRM **12.4**
- Style **Old Ale**

## Batch size

- Expected quantity of finished beer **24.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.8 liter(s)**
- Total mash volume **9.1 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **6.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **26.5 liter(s)** of **76C** water or to achieve **31 liter(s)** of wort

## Fermentables

| Type           | Name                            | Amount          | Yield | EBC |
|----------------|---------------------------------|-----------------|-------|-----|
| Liquid Extract | Bruntal                         | 3.4 kg (60%)    | 81 %  | 26  |
| Grain          | Pszeniczny ciemn                | 0.5 kg (8.8%)   | 82 %  | 17  |
| Grain          | Viking Malt<br>Wędzony Czereśni | 0.78 kg (13.8%) | 82 %  | 10  |
| Grain          | Carahell                        | 0.3 kg (5.3%)   | 77 %  | 26  |
| Grain          | Caraaroma                       | 0.19 kg (3.4%)  | 78 %  | 400 |
| Grain          | Płatki owsiane                  | 0.5 kg (8.8%)   | 85 %  | 3   |

## Hops

| Use for | Name        | Amount | Time   | Alpha acid |
|---------|-------------|--------|--------|------------|
| Boil    | Target      | 24 g   | 60 min | 11.5 %     |
| Boil    | Hersbrucker | 24 g   | 30 min | 2 %        |
| Boil    | Hersbrucker | 24 g   | 15 min | 2 %        |

## Yeasts

| Name        | Type | Form  | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale  | Slant | 200 ml | ---        |