

## 1st W

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- Gravity **27.9 BLG**
- ABV **13.4 %**
- IBU ---
- SRM **10.8**
- Style **Wood-Aged Beer**

### Batch size

- Expected quantity of finished beer **79 liter(s)**
- Trub loss **5 %**
- Size with trub loss **83 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **99.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **135 liter(s)**
- Total mash volume **180 liter(s)**

### Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **135 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **99.9 liter(s)** of wort

### Fermentables

| Type                                | Name                             | Amount       | Yield | EBC |
|-------------------------------------|----------------------------------|--------------|-------|-----|
| Grain                               | Viking Malt<br>Wędzony Czereśnią | 45 kg (100%) | 82 %  | 10  |
| po zacieraniu powinno mieć 25,5 BLG |                                  |              |       |     |

### Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale  | Dry  | 60 g   | ---        |