

# Goleszowski wędzony Ale

- Gravity **13.6 BLG**
- ABV ---
- IBU **33**
- SRM ---

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **50 C**, Time **10 min**
- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **45 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                                                                               | Amount     | Yield | EBC |
|-------|------------------------------------------------------------------------------------|------------|-------|-----|
| Grain | Słód Caraamber®<br>60-80 EBC<br>Weyermann®                                         | 1 kg (20%) | --- % | --- |
| Grain | Słód pale ale 5.5-7.5<br>EBC Weyermann®                                            | 2 kg (40%) | --- % | --- |
| Grain | Słód monachijski<br>typ I 12-17 EBC<br>Weyermann®                                  | 1 kg (20%) | --- % | --- |
| Grain | Słód jęczmienny<br>wędzony dymem z<br>drewna czereśni<br>Viking Malt<br>(Strzegom) | 1 kg (20%) | --- % | --- |

## Hops

| Use for | Name           | Amount | Time     | Alpha acid |
|---------|----------------|--------|----------|------------|
| Boil    | Chmiel Cascade | 15 g   | 55 min   | 9 %        |
| Boil    | Chmiel Cascade | 15 g   | 30 min   | 9 %        |
| Boil    | Chmiel Citra   | 20 g   | 5 min    | 12 %       |
| Dry Hop | Chmiel Citra   | 10 g   | 7 day(s) | 12 %       |

## Yeasts

| Name                            | Type | Form | Amount | Laboratory |
|---------------------------------|------|------|--------|------------|
| Safale US-05<br>saszetka 11.5 g | Ale  | Dry  | 11.5 g | ---        |