

Wędz-ONE

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **55**
- SRM **5.5**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

Steps

- Temp **65 C**, Time **15 min**
- Temp **72 C**, Time **45 min**
- Temp **79 C**, Time **5 min**

Mash step by step

- Heat up **11.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **15 min** at **65C**
- Keep mash **45 min** at **72C**
- Keep mash **5 min** at **79C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|-----|
| Grain | Pilzneński | 1 kg (27%) | 81 % | 4 |
| Grain | Viking Malt Wędzony Czereśnią | 1 kg (27%) | 82 % | 10 |
| Grain | Castle Pale Ale | 1 kg (27%) | 80 % | 8 |
| Grain | Płatki owsiane | 0.7 kg (18.9%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil | Marynka | 25 g | 60 min | 10 % |
| Boil | Columbus/Tomahawk/Zeus | 10 g | 15 min | 15.5 % |
| Aroma (end of boil) | East Kent Goldings | 10 g | 5 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale | Liquid | 100 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------|-----------|--------|-----------|----------|
| Other | czereśnie | 1000 g | Secondary | 7 day(s) |
|-------|-----------|--------|-----------|----------|