

## W

- Gravity **24 BLG**
- ABV ---
- IBU **54**
- SRM **42.2**
- Style **Wood-Aged Beer**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **32.9 liter(s)**
- Total mash volume **43.8 liter(s)**

### Fermentables

| Type  | Name                          | Amount         | Yield | EBC  |
|-------|-------------------------------|----------------|-------|------|
| Grain | Weyermann - Pilsner Malt      | 7 kg (63.9%)   | 81 %  | 5    |
| Grain | Weyermann - Light Munich Malt | 1 kg (9.1%)    | 82 %  | 14   |
| Grain | Caraaroma                     | 0.5 kg (4.6%)  | 78 %  | 400  |
| Grain | Weyermann - Carafo II         | 0.4 kg (3.7%)  | 70 %  | 837  |
| Grain | Barley, Flaked                | 1 kg (9.1%)    | 70 %  | 4    |
| Grain | weyermann Roasted Barley      | 0.05 kg (0.5%) | 70 %  | 1200 |
| Grain | Oats, Flaked                  | 1 kg (9.1%)    | 80 %  | 2    |

### Hops

| Use for   | Name                  | Amount | Time   | Alpha acid |
|-----------|-----------------------|--------|--------|------------|
| Boil      | Magnum                | 50 g   | 60 min | 13.5 %     |
| Boil      | Cascade               | 50 g   | 20 min | 6 %        |
| Whirlpool | Saaz (Czech Republic) | 20 g   | 0 min  | 4.5 %      |
| Whirlpool | Cascade               | 20 g   | 0 min  | 6 %        |

### Yeasts

| Name                  | Type | Form   | Amount | Laboratory  |
|-----------------------|------|--------|--------|-------------|
| Wyeast - American Ale | Ale  | Liquid | 250 ml | Wyeast Labs |

### Extras

| Type   | Name | Amount | Use for   | Time      |
|--------|------|--------|-----------|-----------|
| Flavor | wood | 1000 g | Secondary | 24 day(s) |

## Notes

- 1  
*Jan 29, 2017, 2:26 AM*