

## #11 Old Star

---

- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **31**
- SRM **21.2**
- Style **Old Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.3 liter(s)**
- Total mash volume **32.4 liter(s)**

### Fermentables

| Type  | Name                   | Amount        | Yield | EBC  |
|-------|------------------------|---------------|-------|------|
| Grain | Simpsons - Maris Otter | 6 kg (74.1%)  | 81 %  | 6    |
| Grain | Fawcett - Crystal      | 1 kg (12.3%)  | 70 %  | 160  |
| Grain | Extra black            | 0.1 kg (1.2%) | 65 %  | 1400 |
| Grain | Słód CHÂTEAU PEATED    | 0.5 kg (6.2%) | 80 %  | 4    |
| Grain | Płatki owsiane         | 0.5 kg (6.2%) | 85 %  | 3    |

### Hops

| Use for | Name       | Amount | Time      | Alpha acid |
|---------|------------|--------|-----------|------------|
| Boil    | Willamette | 75 g   | 60 min    | 5 %        |
| Dry Hop | Willamette | 25 g   | 10 day(s) | 5 %        |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew T-58 | Ale  | Dry  | 11.5 g | Fermentis  |