

#80 Wild Old Ale Oak Aged

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **20**
- SRM **20.2**
- Style **Old Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.75 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **15 liter(s)**

Steps

- Temp **70 C**, Time **75 min**

Mash step by step

- Heat up **11 liter(s)** of strike water to **79.1C**
- Add grains
- Keep mash **75 min** at **70C**
- Sparge using **6.2 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Soufflet Pale Ale	1.75 kg (43.8%)	80 %	5
Grain	Simpsons - Maris Otter	1 kg (25%)	81 %	6
Grain	Biscuit Malt	0.4 kg (10%)	79 %	45
Grain	Cara Ruby Castle	0.4 kg (10%)	72 %	49
Grain	Caramel/Crystal Malt - 120L	0.15 kg (3.8%)	72 %	150
Grain	Special W Malt	0.3 kg (7.5%)	65.2 %	300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	13 g	30 min	4.5 %
Boil	lunga	10 g	30 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Amalgamation II - Brett Super Blend	Ale	Liquid	300 ml	The Yeast Bay

Extras

Type	Name	Amount	Use for	Time
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Flavor	Porto Oak Cubes	20 g	Primary	30 day(s)
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Notes

- 19,3 Bx
woda Scotch malty ale
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