

# ALE

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **21**
- SRM **10.5**
- Style **Old Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **16.7 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **67 C**, Time **30 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **16.7 liter(s)** of strike water to **70.5C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **67C**
- Keep mash **10 min** at **72C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Colorado Pale Base	3 kg (61.2%)	80 %	5
Grain	Pilznieński	1 kg (20.4%)	80 %	4
Grain	Pszeniczny	0.6 kg (12.2%)	82 %	4
Grain	Special B Castle	0.3 kg (6.1%)	75 %	350

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	25 g	50 min	7.1 %
Boil	Tradition	30 g	5 min	5.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew BE-256	Ale	Slant	300 ml	---

## Extras

Type	Name	Amount	Use for	Time
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Flavor	Trawa cytrynowy	5 g	Boil	5 min
Fining	Whirlfloc T	1 g	Boil	5 min