

# Old ale

---

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **35**
- SRM **8.7**
- Style **Old Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.3 liter(s)**
- Total mash volume **33.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Stary słód	6 kg (80%)	70 %	10
Grain	Stary słód karmel	0.5 kg (6.7%)	70 %	60
Grain	Stary pale ale	1 kg (13.3%)	70 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	25 g	30 min	15.8 %
Boil	Hallertauer Blanc	15 g	30 min	5.3 %
Boil	Hallertauer Blanc	10 g	15 min	5.3 %
Dry Hop	Hallertauer Blanc	25 g	7 day(s)	5.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fm55	Ale	Liquid	30 ml	FM