

old ale PK

- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **45**
- SRM **14.2**
- Style **Old Ale**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **25.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **25.4 liter(s)**
- Total mash volume **33.1 liter(s)**

Steps

- Temp **55 C**, Time **1 min**
- Temp **68 C**, Time **90 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **25.4 liter(s)** of strike water to **60.3C**
- Add grains
- Keep mash **1 min** at **55C**
- Keep mash **90 min** at **68C**
- Keep mash **1 min** at **76C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **25.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|---------------|-------|-----|
| Grain | Pale Ale Best | 6 kg (75.9%) | 80 % | 6 |
| Grain | Carared | 0.3 kg (3.8%) | 75 % | 39 |
| Grain | Special X Best | 0.3 kg (3.8%) | 75 % | 350 |
| Grain | Bestmalz Red X | 0.3 kg (3.8%) | 79 % | 30 |
| Grain | Carahell Best | 0.3 kg (3.8%) | 75 % | 30 |
| Grain | Oats, Flaked | 0.5 kg (6.3%) | 80 % | 2 |
| Sugar | Brown Sugar, Light | 0.2 kg (2.5%) | 100 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 30 g | 60 min | 12.1 % |
| Boil | Perle | 10 g | 15 min | 7.3 % |
| Boil | Galaxy | 15 g | 15 min | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------|
| Danstar - Nottingham | Ale | Slant | 400 ml | Danstar |

Notes

- 2 ml kwas mlekowy
Feb 12, 2021, 11:31 PM