

# Old Ale

- Gravity **21 BLG**
- ABV ---
- IBU **37**
- SRM **29.2**
- Style **Old Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **15 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **29.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **27.6 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **19.8 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6 kg (68.3%)	79 %	6
Grain	Strzegom Monachijski typ I	1 kg (11.4%)	79 %	16
Sugar	muscavado	0.48 kg (5.5%)	90 %	40
Liquid Extract	melasa	0.4 kg (4.6%)	50 %	40
Grain	Strzegom Czekoladowy jasny	0.3 kg (3.4%)	68 %	400
Grain	Special B Malt	0.4 kg (4.6%)	65.2 %	315
Grain	Strzegom Karmel 150	0.2 kg (2.3%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Kent Goldings	90 g	60 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM12 W szkocką kratę	Ale	Slant	250 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Flavor	płatki dębowe francuskie średnioopiekane	25 g	Secondary	10 day(s)
Flavor	płatki dębowe amerykańskie średnioopiekane	25 g	Secondary	10 day(s)