

# OLDALE

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- Gravity **25.3 BLG**
- ABV **11.8 %**
- IBU **36**
- SRM **32.3**
- Style **Old Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.6 liter(s)**
- Total mash volume **36.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	8 kg (74.8%)	80 %	5
Grain	Caraaroma	0.5 kg (4.7%)	78 %	400
Grain	Karmelowy Jasny 30EBC	0.7 kg (6.5%)	75 %	30
Sugar	Candi Sugar, Clear	1 kg (9.3%)	78.3 %	300
Grain	Karmelowy żytni Strzegom	0.5 kg (4.7%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	60 min	11 %