

# Oldie

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- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **42**
- SRM **15.8**
- Style **Old Ale**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.3 liter(s)**
- Total mash volume **17.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	4 kg (86.2%)	81 %	6
Grain	Strzegom Monachijski typ II	0.25 kg (5.4%)	79 %	22
Grain	Brown Malt (British Chocolate)	0.15 kg (3.2%)	70 %	187
Sugar	Molasses	0.22 kg (4.7%)	78.3 %	158
Grain	Weyermann - Dehusked Carafa III	0.02 kg (0.4%)	70 %	1400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	30 g	60 min	9.8 %