

# PWCII15\_OLDALE

- Gravity **20.1 BLG**
- ABV ---
- IBU **27**
- SRM **27.5**
- Style **Old Ale**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **2 %**
- Size with trub loss **24.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.2 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **30.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **75 C**, Time **15 min**

## Mash step by step

- Heat up **23.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **75C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **28.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) Bel	6.5 kg (84.3%)	80 %	6
Grain	Briess - Goldpils Vienna Malt	0.5 kg (6.5%)	80 %	6
Grain	Crystal II Fawcett Malt.	0.3 kg (3.9%)	80 %	200
Grain	Pale Chocolate	0.35 kg (4.5%)	80 %	500
Grain	Pszeniczny Pale Chocolate (koniec zacierania 15 min)	0.06 kg (0.8%)	80 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bramling Cross	45 g	60 min	6 %
Aroma (end of boil)	Bramling Cross	40 g	10 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M07 British Ale	Ale	Dry	10 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Other	Melasa z buraka cukrowego	450 g	Boil	30 min
Other	Glukoza	100 g	Bottling	---

### Notes

- 19.08.2015 - 24 litry 20 Blg / 17 C zadane uwodnionymi drożdżami M07 / temperatura fermentacji 18,5 - 19,5 C / 29.08.2015 - na cichą 22 litry / 5,5 Blg / 6.09.2015 22 litry - butelkowanie 5 Blg / 100 g glukoza 0,25l wody  
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