

session Old ale na kveikach z melasą

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **35**
- SRM **31.7**
- Style **Old Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	5 kg (71.4%)	80 %	16
Grain	Strzegom Karmel 600	0.4 kg (5.7%)	68 %	601
Grain	Strzegom Czekoladowy ciemny	0.2 kg (2.9%)	68 %	1200
Sugar	Molasses	1.4 kg (20%)	78.3 %	158

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	40 g	60 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Hornindal	Ale	Slant	30 ml	Omega