

# Stary Dąb

- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **37**
- SRM **19**
- Style **Old Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.1 liter(s)**

## Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **28.9 liter(s)**

## Steps

- Temp **67 C**, Time **80 min**

## Mash step by step

- Heat up **21.1 liter(s)** of strike water to **75.7C**
- Add grains
- Keep mash **80 min** at **67C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount        | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt       | 5 kg (60.2%)  | 80 %  | 5   |
| Grain | Karmelowy Czerwony         | 0.5 kg (6%)   | 75 %  | 55  |
| Grain | Carahell                   | 0.5 kg (6%)   | 77 %  | 26  |
| Grain | Karmelowy                  | 0.4 kg (4.8%) | 75 %  | 125 |
| Grain | Strzegom Czekoladowy jasny | 0.5 kg (6%)   | 68 %  | 400 |
| Grain | Płatki owsiane             | 0.5 kg (6%)   | 85 %  | 3   |
| Sugar | cukier Muscovado           | 0.5 kg (6%)   | 95 %  | 4   |
| Grain | Płatki żytnie              | 0.4 kg (4.8%) | 85 %  | 4   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Sybilla | 20 g   | 60 min | 6 %        |
| Boil    | Perle   | 70 g   | 60 min | 4.4 %      |
| Boil    | Perle   | 30 g   | 15 min | 4.4 %      |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| Us-05 | Ale  | Dry  | 11 g   | ---        |

## Extras

| Type   | Name                                    | Amount | Use for   | Time      |
|--------|---|--------|-----------|-----------|
| Flavor | Płatki dębowe francuskie mocno opiekane | 50 g   | Secondary | 12 day(s) |