# Old Ale

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- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **38**
- SRM **23.1**
- Style **Old Ale**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **25.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

## Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Grain | Pilzneński | 3.76 kg *(50.9%)* | 81 % | 4 |
| Grain | Monachijski | 1.48 kg *(20%)* | 80 % | 16 |
| Grain | Biscuit Malt | 0.78 kg *(10.6%)* | 79 % | 45 |
| Grain | Carabelge | 0.3 kg *(4.1%)* | 80 % | 30 |
| Grain | Abbey Malt Weyermann | 0.2 kg *(2.7%)* | 75 % | 45 |
| Grain | Caraaroma | 0.5 kg *(6.8%)* | 78 % | 400 |
| Grain | Carafa | 0.07 kg *(0.9%)* | 70 % | 664 |
| Sugar | Cukier Dark Muscovado | 0.3 kg *(4.1%)* | 100 % | 99 |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|
| Boil | Marynka | 28 g | 60 min | 8.8 % |
| Boil | Fuggles | 30 g | 50 min | 4.5 % |
| Boil | Fuggles | 30 g | 15 min | 4.5 % |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|---|---|---|---|
| Safale S-04 | Ale | Slant | 300 ml | Safale |