

Old Ale

- Gravity **16.8 BLG**
- ABV ---
- IBU **62**
- SRM **13.7**
- Style **Old Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **25.4 liter(s)**

Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **19 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **20 min** at **72C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (78.7%)	79 %	6
Grain	Strzegom Monachijski typ I	1 kg (15.7%)	79 %	16
Grain	Strzegom Karmel 300	0.2 kg (3.1%)	70 %	299
Grain	Strzegom Karmel 30	0.1 kg (1.6%)	75 %	30
Grain	Carafa III	0.05 kg (0.8%)	70 %	1034

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	50 g	60 min	11 %
Aroma (end of boil)	East Kent Goldings	50 g	5 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM11 Wichrowe Wzgórza	Ale	Slant	150 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
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Flavor	Lyles Black Treacle	230 g	Boil	5 min
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