

# POLSKIEOLDALE

- Gravity **22.9 BLG**
- ABV **10.4 %**
- IBU **34**
- SRM **19**
- Style **Old Ale**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **31.2 liter(s)**

## Fermentables

| Type  | Name                       | Amount        | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Simpsons - Maris Otter     | 3 kg (38.5%)  | 81 %  | 6   |
| Grain | Viking Malt wędzony brzozą | 1 kg (12.8%)  | 80 %  | 10  |
| Grain | Słód gryczany              | 1 kg (12.8%)  | 65 %  | 15  |
| Grain | Special X Castle           | 0.3 kg (3.8%) | 70 %  | 350 |
| Grain | Strzegom Monachijski typ I | 2 kg (25.6%)  | 79 %  | 15  |
| Grain | Aroma Castle               | 0.5 kg (6.4%) | 80 %  | 100 |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | East Kent Goldings | 14 g   | 60 min | 5.1 %      |
| Boil    | Target             | 9 g    | 60 min | 10.5 %     |
| Boil    | Magnum             | 15 g   | 60 min | 13.5 %     |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11 g   | Safale     |