

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 brzoza	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