siple ale second take

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **17**
- SRM **11.2**
- 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 **80 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

Mash information

- Mash efficiency **50 %**
- 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	Weyermann - Pale Ale Malt	5 kg *(70.4%)*	85 %	7
Grain	Monachijski	2 kg *(28.2%)*	80 %	16
Grain	Strzegom Czekoladowy ciemny	0.05 kg *(0.7%)*	68 %	1200
Grain	Strzegom Karmel 150	0.05 kg *(0.7%)*	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Kent Goldings	20 g	60 min	5.5 %
Aroma (end of boil)	Fuggles	20 g	15 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
SafeAle-S04	Ale	Dry	11.5 g	White Labs