# Old Whale

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **34**
- SRM **31.8**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **13.8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **18.3 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

## Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Grain | Viking Pale Ale malt | 3 kg *(76.9%)* | 80 % | 5 |
| Grain | płatki jęczmienne | 0.5 kg *(12.8%)* | 60 % | 4 |
| Grain | Jęczmień palony | 0.2 kg *(5.1%)* | 55 % | 985 |
| Grain | Strzegom Czekoladowy ciemny | 0.2 kg *(5.1%)* | 68 % | 1200 |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|
| Boil | East Kent Goldings | 35 g | 60 min | 5.7 % |
| Boil | East Kent Goldings | 15 g | 10 min | 5.7 % |

## Yeasts

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