

#11 Old Star

- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **31**
- SRM **21.2**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.3 liter(s)**
- Total mash volume **32.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	6 kg (74.1%)	81 %	6
Grain	Fawcett - Crystal	1 kg (12.3%)	70 %	160
Grain	Extra black	0.1 kg (1.2%)	65 %	1400
Grain	Słód CHÂTEAU PEATED	0.5 kg (6.2%)	80 %	4
Grain	Płatki owsiane	0.5 kg (6.2%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Willamette	75 g	60 min	5 %
Dry Hop	Willamette	25 g	10 day(s)	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew T-58	Ale	Dry	11.5 g	Fermentis