

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **38**
- SRM **7.2**
- Style **Old Ale**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **1 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **26.5 %/h**
- Boil size **32.3 liter(s)**

### Mash information

- Mash efficiency **95 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3 liter(s)**
- Total mash volume **4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Briess LME - Pilsen Light	3.5 kg (70%)	78 %	4
Grain	Strzegom Wiedeński	1 kg (20%)	79 %	10
Sugar	Brown Sugar, Dark	0.5 kg (10%)	100 %	99

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus	20 g	60 min	16.8 %
Boil	Columbus/Tomahawk/Zeus	10 g	15 min	16.8 %

### Extras

Type	Name	Amount	Use for	Time
Other	Cukier	500 g	Boil	15 min