

# Old Ale

- Gravity **20.7 BLG**
- ABV **9.2 %**
- IBU **31**
- SRM **24.9**
- Style **Old Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **8 %**
- Size with trub loss **16.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **14 %/h**
- Boil size **20.5 liter(s)**

## Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **5.5 liter(s)** of **76C** water or to achieve **20.5 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt        | 5 kg (72.8%)   | 80 %  | 5   |
| Grain | Weyermann - Melanoiden Malt | 0.5 kg (7.3%)  | 81 %  | 53  |
| Grain | Caraaroma                   | 0.25 kg (3.6%) | 78 %  | 400 |
| Grain | Fawcett - Crystal           | 0.25 kg (3.6%) | 70 %  | 160 |
| Sugar | demerara                    | 0.5 kg (7.3%)  | 99 %  | --- |
| Sugar | Melasa                      | 0.37 kg (5.4%) | 63 %  | 400 |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 80 g   | 60 min | 3.8 %      |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 22 g   | Safale     |

## Extras

| Type  | Name                      | Amount | Use for   | Time       |
|-------|---------------------------|--------|-----------|------------|
| Other | kostka dębowa             | 100 g  | Secondary | 365 day(s) |
| Other | brettanomyces brux. trois | 50 g   | Secondary | 365 day(s) |