

old ale 2

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **42**
- SRM **17**
- 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 **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

Steps

- Temp **55 C**, Time **1 min**
- Temp **66 C**, Time **90 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **24.5 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **1 min** at **55C**
- Keep mash **90 min** at **66C**
- Keep mash **1 min** at **76C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|------|
| Grain | Pale Ale Best | 5.5 kg (78.6%) | 80 % | 6 |
| Grain | Special X Best | 0.2 kg (2.9%) | 75 % | 350 |
| Grain | Cara aroma (red) | 0.2 kg (2.9%) | 78 % | 50 |
| Grain | Carahell Best | 0.2 kg (2.9%) | 75 % | 30 |
| Grain | Melanoidin BESTMALZ | 0.2 kg (2.9%) | 75 % | 71 |
| Grain | Carafa II Best | 0.1 kg (1.4%) | 65 % | 1100 |
| Grain | Oats, Flaked | 0.6 kg (8.6%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| First Wort | Marynka | 40 g | 60 min | 9.1 % |
| Boil | East Kent Goldings | 20 g | 15 min | 5.7 % |
| Aroma (end of boil) | East Kent Goldings | 20 g | 5 min | 5.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

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|-------------------------------|-----|-------|--------|-------------|
| Wyeast - 1728 Scottish Ale | Ale | Slant | 200 ml | Wyeast Labs |
|-------------------------------|-----|-------|--------|-------------|