

# Old Ale

- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **38**
- SRM **23.1**
- Style **Old Ale**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **25.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.76 kg (50.9%)	81 %	4
Grain	Monachijski	1.48 kg (20%)	80 %	16
Grain	Biscuit Malt	0.78 kg (10.6%)	79 %	45
Grain	Carabelge	0.3 kg (4.1%)	80 %	30
Grain	Abbey Malt Weyermann	0.2 kg (2.7%)	75 %	45
Grain	Caraaroma	0.5 kg (6.8%)	78 %	400
Grain	Carafa	0.07 kg (0.9%)	70 %	664
Sugar	Cukier Dark Muscovado	0.3 kg (4.1%)	100 %	99

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	28 g	60 min	8.8 %
Boil	Fuggles	30 g	50 min	4.5 %
Boil	Fuggles	30 g	15 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	300 ml	Safale