

Old Ale SKN

- Gravity **17.7 BLG**
- ABV ---
- IBU **34**
- SRM **14.4**
- Style **Old Ale**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **7 %**
- Size with trub loss **30 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **36.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **38 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 4 kg (42.1%) | 79 % | 6 |
| Grain | Monachijski | 2 kg (21.1%) | 80 % | 16 |
| Grain | Pale Ale Flagon | 3 kg (31.6%) | 80 % | 5 |
| Grain | special x | 0.5 kg (5.3%) | 78 % | 350 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Fuggles | 70 g | 45 min | 4.5 % |
| Boil | Fuggles | 30 g | 5 min | 4.5 % |
| Boil | Saaz (Czech Republic) | 40 g | 60 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|------|--------|--------|------------------|
| FM10 O czym szumią wierzby | Ale | Liquid | 50 ml | Fermentum Mobile |