

# Old Ale SKN

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- 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