

# Old Whale

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **34**
- SRM **31.8**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **13.8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **18.3 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (76.9%)	80 %	5
Grain	płatki jęczmienne	0.5 kg (12.8%)	60 %	4
Grain	Jęczmień palony	0.2 kg (5.1%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.2 kg (5.1%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	35 g	60 min	5.7 %
Boil	East Kent Goldings	15 g	10 min	5.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Fermentis