

# Stary Dąb

- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **37**
- SRM **19**
- Style **Old Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.1 liter(s)**

## Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **28.9 liter(s)**

## Steps

- Temp **67 C**, Time **80 min**

## Mash step by step

- Heat up **21.1 liter(s)** of strike water to **75.7C**
- Add grains
- Keep mash **80 min** at **67C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (60.2%)	80 %	5
Grain	Karmelowy Czerwony	0.5 kg (6%)	75 %	55
Grain	Carahell	0.5 kg (6%)	77 %	26
Grain	Karmelowy	0.4 kg (4.8%)	75 %	125
Grain	Strzegom Czekoladowy jasny	0.5 kg (6%)	68 %	400
Grain	Płatki owsiane	0.5 kg (6%)	85 %	3
Sugar	cukier Muscovado	0.5 kg (6%)	95 %	4
Grain	Płatki żytnie	0.4 kg (4.8%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	20 g	60 min	6 %
Boil	Perle	70 g	60 min	4.4 %
Boil	Perle	30 g	15 min	4.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Dry	11 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki dębowe francuskie mocno opiekane	50 g	Secondary	12 day(s)