

Twój Stary

- Gravity **16.6 BLG**
- ABV ---
- IBU **34**
- SRM **19.5**
- Style **Old Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **21.4 liter(s)**
- Total mash volume **28.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 3 kg (44.8%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (7.5%) | 79 % | 16 |
| Grain | Strzegom Czekoladowy jasny | 0.2 kg (3%) | 68 % | 400 |
| Grain | Strzegom Karmel 30 | 0.3 kg (4.5%) | 75 % | 30 |
| Grain | Płatki owsiane | 0.5 kg (7.5%) | 85 % | 3 |
| Grain | Cara-Pils/Dextrine | 2 kg (29.9%) | 72 % | 4 |
| Grain | Strzegom Karmel 300 | 0.2 kg (3%) | 70 % | 299 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | Perle | 50 g | 60 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| s04 | Ale | Dry | 11.5 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------|--------|---------|--------|
| Flavor | muscavado | 400 g | Boil | 10 min |