

## własne

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- Gravity **12.4 BLG**
- ABV ---
- IBU **30**
- SRM **4.1**
- Style **Old Ale**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.8 liter(s)**

### Steps

- Temp **50 C**, Time **20 min**
- Temp **64 C**, Time **30 min**
- Temp **70 C**, Time **30 min**
- Temp **77 C**, Time **3 min**

### Mash step by step

- Heat up **16.4 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **20 min** at **50C**
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **70C**
- Keep mash **3 min** at **77C**
- Sparge using **19.5 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (91.7%)	80 %	4
Grain	Weyermann - Carapils	0.45 kg (8.3%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Sybilla	25 g	30 min	3.5 %
Boil	Sybilla	25 g	10 min	3.5 %
Dry Hop	Sybilla	20 g	7 day(s)	3.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
s33	Ale	Slant	300 ml	---