

## 67 Old Ale

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- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **43**
- SRM **18.7**
- Style **Old Ale**

### Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **10 %**
- Size with trub loss **10.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.4 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **14 liter(s)**

### Steps

- Temp **63 C**, Time **70 min**

### Mash step by step

- Heat up **10 liter(s)** of strike water to **71.6C**
- Add grains
- Keep mash **70 min** at **63C**
- Sparge using **6.4 liter(s)** of **76C** water or to achieve **12.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.8 kg (70%)	80 %	5
Grain	Monachijski	0.6 kg (15%)	80 %	16
Grain	Crystal II 200	0.3 kg (7.5%)	71 %	200
Grain	Fawcett - Brown	0.3 kg (7.5%)	72 %	180

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	18 g	60 min	13.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London Ale III	Ale	Slant	350 ml	Wyeast Labs