

#80 Wild Old Ale Oak Aged

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **20**
- SRM **20.2**
- Style **Old Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.75 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **15 liter(s)**

Steps

- Temp **70 C**, Time **75 min**

Mash step by step

- Heat up **11 liter(s)** of strike water to **79.1C**
- Add grains
- Keep mash **75 min** at **70C**
- Sparge using **6.2 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|--------|-----|
| Grain | Soufflet Pale Ale | 1.75 kg (43.8%) | 80 % | 5 |
| Grain | Simpsons - Maris Otter | 1 kg (25%) | 81 % | 6 |
| Grain | Biscuit Malt | 0.4 kg (10%) | 79 % | 45 |
| Grain | Cara Ruby Castle | 0.4 kg (10%) | 72 % | 49 |
| Grain | Caramel/Crystal Malt - 120L | 0.15 kg (3.8%) | 72 % | 150 |
| Grain | Special W Malt | 0.3 kg (7.5%) | 65.2 % | 300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Fuggles | 13 g | 30 min | 4.5 % |
| Boil | Iunga | 10 g | 30 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------------|------|--------|--------|---------------|
| Amalgamation II - Brett Super Blend | Ale | Liquid | 300 ml | The Yeast Bay |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|-----------------|------|---------|-----------|
| Flavor | Porto Oak Cubes | 20 g | Primary | 30 day(s) |
|--------|-----------------|------|---------|-----------|

Notes

- 19,3 Bx
woda Scotch malty ale
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