

Brewxit

- Gravity **15.9 BLG**
- ABV ---
- IBU **44**
- SRM **16**
- Style **Old Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **0 min** at **78C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (71.4%)	80 %	5
Grain	Weyermann - Carared	1 kg (14.3%)	75 %	45
Grain	Strzegom Bursztynowy	0.5 kg (7.1%)	70 %	49
Grain	Weyermann - Caramunich typ III	0.5 kg (7.1%)	73 %	140

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Whitbread Golding (WGV)	50 g	60 min	7.8 %
Boil	Bramling Cross	25 g	30 min	5 %
Boil	Bramling Cross	15 g	15 min	5 %
Boil	Bramling Cross	10 g	0 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale