

# Old Ale

- Gravity **20.7 BLG**
- ABV **9.2 %**
- IBU **31**
- SRM **24.9**
- Style **Old Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **8 %**
- Size with trub loss **16.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **14 %/h**
- Boil size **20.5 liter(s)**

## Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

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

## Mash step by step

- Heat up **21 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **5.5 liter(s)** of **76C** water or to achieve **20.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (72.8%)	80 %	5
Grain	Weyermann - Melanoiden Malt	0.5 kg (7.3%)	81 %	53
Grain	Caraaroma	0.25 kg (3.6%)	78 %	400
Grain	Fawcett - Crystal	0.25 kg (3.6%)	70 %	160
Sugar	demerara	0.5 kg (7.3%)	99 %	---
Sugar	Melasa	0.37 kg (5.4%)	63 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	80 g	60 min	3.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	22 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Other	kostka dębowa	100 g	Secondary	365 day(s)
Other	brettanomyces brux. trois	50 g	Secondary	365 day(s)