

old ale 2

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **42**
- SRM **17**
- Style **Old Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

Steps

- Temp **55 C**, Time **1 min**
- Temp **66 C**, Time **90 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **24.5 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **1 min** at **55C**
- Keep mash **90 min** at **66C**
- Keep mash **1 min** at **76C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Best	5.5 kg (78.6%)	80 %	6
Grain	Special X Best	0.2 kg (2.9%)	75 %	350
Grain	Cara aroma (red)	0.2 kg (2.9%)	78 %	50
Grain	Carahell Best	0.2 kg (2.9%)	75 %	30
Grain	Melanoidin BESTMALZ	0.2 kg (2.9%)	75 %	71
Grain	Carafa II Best	0.1 kg (1.4%)	65 %	1100
Grain	Oats, Flaked	0.6 kg (8.6%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Marynka	40 g	60 min	9.1 %
Boil	East Kent Goldings	20 g	15 min	5.7 %
Aroma (end of boil)	East Kent Goldings	20 g	5 min	5.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Wyeast - 1728 Scottish Ale	Ale	Slant	200 ml	Wyeast Labs
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