

# Old Ale

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- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **46**
- SRM **13.1**
- Style **Old Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **20 %/h**
- Boil size **14.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **14.9 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **11.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **14.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.8 kg (75.2%)	85 %	7
Grain	Monachijski typ II 20-25 EBC Weyermann	0.5 kg (13.4%)	80 %	20
Grain	Carahell	0.3 kg (8.1%)	77 %	26
Grain	Caramel/Crystal Malt - 120L	0.1 kg (2.7%)	72 %	236
Grain	Carafa	0.025 kg (0.7%)	70 %	664

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	8.8 %
Boil	East Kent Goldings	10 g	10 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM12 W szkocką kratę	Ale	Liquid	100 ml	Fermentum Mobile