

# Old Master

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- Gravity **20.9 BLG**
- ABV ---
- IBU **43**
- SRM **21.4**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **27.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (41.7%)	80 %	5
Grain	Strzegom Monachijski typ II	2.5 kg (29.8%)	79 %	22
Grain	Płatki orkiszowe	1 kg (11.9%)	80 %	4
Grain	Caramel/Crystal Malt - 120L	0.5 kg (6%)	72 %	150
Grain	Caraaroma	0.4 kg (4.8%)	78 %	400
Grain	Pszeniczny	0.5 kg (6%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	37 g	60 min	13.2 %