

# OLDALE

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- Gravity **25.3 BLG**
- ABV **11.8 %**
- IBU **36**
- SRM **32.3**
- 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 **3 liter(s) / kg**
- Mash size **27.6 liter(s)**
- Total mash volume **36.8 liter(s)**

## Fermentables

| Type  | Name                     | Amount        | Yield  | EBC |
|-------|--------------------------|---------------|--------|-----|
| Grain | Viking Pale Ale malt     | 8 kg (74.8%)  | 80 %   | 5   |
| Grain | Caraaroma                | 0.5 kg (4.7%) | 78 %   | 400 |
| Grain | Karmelowy Jasny 30EBC    | 0.7 kg (6.5%) | 75 %   | 30  |
| Sugar | Candi Sugar, Clear       | 1 kg (9.3%)   | 78.3 % | 300 |
| Grain | Karmelowy żytni Strzegom | 0.5 kg (4.7%) | 75 %   | 150 |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 50 g   | 60 min | 11 %       |