

# oldejl

- Gravity **17.1 BLG**
- ABV ---
- IBU **39**
- SRM **15.4**
- Style **Old Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **20.5 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**

## Mash step by step

- Heat up **15.4 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.3 kg (58.1%)	79 %	6
Grain	Strzegom Karmel 30	0.5 kg (8.8%)	75 %	30
Grain	Strzegom Karmel 600	0.085 kg (1.5%)	68 %	601
Sugar	sacharoza	0.55 kg (9.7%)	100 %	1
Grain	Strzegom Monachijski typ I	0.5 kg (8.8%)	79 %	16
Grain	Płatki jęczmienne	0.4 kg (7%)	85 %	3
Grain	Castle Cafe	0.1 kg (1.8%)	75.5 %	480
Grain	Viking melanoidynowy	0.2 kg (3.5%)	75 %	60
Grain	Jęczmień palony	0.04 kg (0.7%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	13.5 %
Boil	Lublin (Lubelski)	25 g	15 min	4 %