

# Twój Stary

- Gravity **16.6 BLG**
- ABV ---
- IBU **34**
- SRM **19.5**
- Style **Old Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **21.4 liter(s)**
- Total mash volume **28.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (44.8%)	79 %	6
Grain	Strzegom Monachijski typ I	0.5 kg (7.5%)	79 %	16
Grain	Strzegom Czekoladowy jasny	0.2 kg (3%)	68 %	400
Grain	Strzegom Karmel 30	0.3 kg (4.5%)	75 %	30
Grain	Płatki owsiane	0.5 kg (7.5%)	85 %	3
Grain	Cara-Pils/Dextrine	2 kg (29.9%)	72 %	4
Grain	Strzegom Karmel 300	0.2 kg (3%)	70 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	50 g	60 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
s04	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	muscavado	400 g	Boil	10 min