

## #80 Wild Old Ale Oak Aged

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **20**
- SRM **20.2**
- Style **Old Ale**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.75 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **15 liter(s)**

### Steps

- Temp **70 C**, Time **75 min**

### Mash step by step

- Heat up **11 liter(s)** of strike water to **79.1C**
- Add grains
- Keep mash **75 min** at **70C**
- Sparge using **6.2 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount          | Yield  | EBC |
|-------|-----------------------------|-----------------|--------|-----|
| Grain | Soufflet Pale Ale           | 1.75 kg (43.8%) | 80 %   | 5   |
| Grain | Simpsons - Maris Otter      | 1 kg (25%)      | 81 %   | 6   |
| Grain | Biscuit Malt                | 0.4 kg (10%)    | 79 %   | 45  |
| Grain | Cara Ruby Castle            | 0.4 kg (10%)    | 72 %   | 49  |
| Grain | Caramel/Crystal Malt - 120L | 0.15 kg (3.8%)  | 72 %   | 150 |
| Grain | Special W Malt              | 0.3 kg (7.5%)   | 65.2 % | 300 |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Fuggles | 13 g   | 30 min | 4.5 %      |
| Boil    | Iunga   | 10 g   | 30 min | 10 %       |

### Yeasts

| Name                                | Type | Form   | Amount | Laboratory    |
|-------------------------------------|------|--------|--------|---------------|
| Amalgamation II - Brett Super Blend | Ale  | Liquid | 300 ml | The Yeast Bay |

### Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|        |                 |      |         |           |
|--------|-----------------|------|---------|-----------|
| Flavor | Porto Oak Cubes | 20 g | Primary | 30 day(s) |
|--------|-----------------|------|---------|-----------|

## Notes

- 19,3 Bx  
woda Scotch malty ale  
*Jul 23, 2021, 5:14 PM*