

67 Old Ale

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **43**
- SRM **18.7**
- Style **Old Ale**

Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **10 %**
- Size with trub loss **10.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **14 liter(s)**

Steps

- Temp **63 C**, Time **70 min**

Mash step by step

- Heat up **10 liter(s)** of strike water to **71.6C**
- Add grains
- Keep mash **70 min** at **63C**
- Sparge using **6.4 liter(s)** of **76C** water or to achieve **12.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.8 kg (70%) | 80 % | 5 |
| Grain | Monachijski | 0.6 kg (15%) | 80 % | 16 |
| Grain | Crystal II 200 | 0.3 kg (7.5%) | 71 % | 200 |
| Grain | Fawcett - Brown | 0.3 kg (7.5%) | 72 % | 180 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 18 g | 60 min | 13.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|-------|--------|-------------|
| Wyeast - London Ale III | Ale | Slant | 350 ml | Wyeast Labs |