

FRUITCAKE OLD ALE

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **21**
- SRM **23.6**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	4 kg (50%)	80 %	16
Grain	Strzegom Pale Ale	2 kg (25%)	79 %	6
Grain	Amber Malt	1.4 kg (17.5%)	75 %	43
Grain	Special B Malt	0.45 kg (5.6%)	65.2 %	315
Grain	Carafa II	0.15 kg (1.9%)	70 %	812

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	40 g	90 min	4.5 %
Boil	Saaz (USA)	15 g	15 min	3.75 %
Boil	Hallertau	10 g	15 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	22 g	Safale