

OLD ALE #1

- Gravity **17.1 BLG**
- ABV ---
- IBU **50**
- SRM **22.3**
- Style **Old Ale**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **36.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36.7 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **75 C**, Time **15 min**

Mash step by step

- Heat up **27 liter(s)** of strike water to **75.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **75C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **36.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	pale ale maris otter	6.7 kg (69.4%)	80 %	6
Grain	Castle Pale Ale	1.55 kg (16.1%)	80 %	8
Grain	Crystal	0.7 kg (7.3%)	70 %	160
Grain	Special B Castle	0.15 kg (1.6%)	70 %	400
Grain	Briess - Black Malt	0.05 kg (0.5%)	70 %	1450
Grain	Barley, Flaked	0.5 kg (5.2%)	70 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	northdown	40 g	60 min	7.8 %
Boil	East Kent Goldings	30 g	60 min	5.2 %
Boil	flyers	20 g	60 min	9 %
Boil	Fuggles	20 g	15 min	4.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP007 - Dry English Ale Yeast	Ale	Liquid	100 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	15 min
Other	cukier trzcinowy demerara	400 g	Boil	15 min
Flavor	płatki dębowe francuskie lekko opalane	25 g	Secondary	20 day(s)