

## old ale

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- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **44**
- SRM **6.9**
- Style **Old Ale**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **23 liter(s)**
- Total mash volume **31.5 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **23 liter(s)** of strike water to **76.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (58.8%)	79 %	6
Grain	Strzegom Monachijski typ I	2.5 kg (29.4%)	79 %	16
Grain	Strzegom Pilzneński	1 kg (11.8%)	80 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	35 g	60 min	11.5 %
Aroma (end of boil)	lunga	40 g	10 min	11 %
Aroma (end of boil)	Marynka	20 g	5 min	8.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	23 g	---

### Extras

Type	Name	Amount	Use for	Time
Finning	whirlfloc	1.25 g	Boil	10 min