

## old ale

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- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **37**
- SRM **15.7**
- Style **Old Ale**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	4 kg (88.9%)	80 %	8
Grain	Caramel/Crystal Malt - 120L	0.5 kg (11.1%)	72 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	50 g	60 min	4.5 %