

Old Ale (Szymona)

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **30**
- SRM **8.8**
- Style **Old Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **24.4 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **17.4 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **29.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5.75 kg (82.6%) | 80 % | 5 |
| Grain | Fawcett - Pale Chocolate | 0.115 kg (1.7%) | 71 % | 600 |
| Grain | Pszeniczny | 0.5 kg (7.2%) | 85 % | 4 |
| Grain | płatki jęczmienne | 0.6 kg (8.6%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Cascade | 30 g | 50 min | 6 % |
| Boil | Saaz (USA) | 30 g | 50 min | 3.75 % |
| Boil | Golding | 30 g | 15 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|-------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Slant | 300 ml | Fermentum Mobile |