

Old barley

- Gravity **20.2 BLG**
- ABV ---
- IBU **55**
- SRM **17.6**
- Style **Old Ale**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.3 liter(s)**
- Total mash volume **40.4 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **30.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 8.8 kg (81.5%) | 85 % | 7 |
| Sugar | cukier kandyzowany biały | 0.5 kg (4.6%) | 100 % | --- |
| Grain | Weyermann Specjal W | 0.4 kg (3.7%) | 68 % | 300 |
| Grain | Biscuit Malt | 0.9 kg (8.3%) | 79 % | 50 |
| Liquid Extract | Honey | 0.2 kg (1.9%) | 75 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Marynka | 60 g | 50 min | 10 % |
| Boil | Challenger | 50 g | 20 min | 7 % |
| Boil | Challenger | 40 g | 15 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| gestwa us-05 | Ale | Slant | 250 ml | safale |