

# OldAle

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- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **71**
- SRM **21.6**
- 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 **12.1 liter(s)**

## Mash information

- Mash efficiency **55 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **17.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1 kg (18.9%)	80 %	4
Grain	Strzegom Monachijski typ I	2.5 kg (47.2%)	79 %	16
Grain	Strzegom Monachijski typ II	1 kg (18.9%)	79 %	22
Grain	Strzegom Czekoladowy jasny	0.2 kg (3.8%)	68 %	400
Grain	Karmelowy Czerwony	0.3 kg (5.7%)	75 %	59
Sugar	Cukier trzcinowy	0.3 kg (5.7%)	100 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %
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