

session Old ale na kveikach z melasą

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **35**
- SRM **31.7**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|--------|------|
| Grain | Monachijski | 5 kg (71.4%) | 80 % | 16 |
| Grain | Strzegom Karmel 600 | 0.4 kg (5.7%) | 68 % | 601 |
| Grain | Strzegom Czekoladowy ciemny | 0.2 kg (2.9%) | 68 % | 1200 |
| Sugar | Molasses | 1.4 kg (20%) | 78.3 % | 158 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 40 g | 60 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------|------|-------|--------|------------|
| Hornindal | Ale | Slant | 30 ml | Omega |