

# Twój Stary

- Gravity **16.6 BLG**
- ABV ---
- IBU **34**
- SRM **19.5**
- Style **Old Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **21.4 liter(s)**
- Total mash volume **28.1 liter(s)**

## Fermentables

| Type  | Name                       | Amount        | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale          | 3 kg (44.8%)  | 79 %  | 6   |
| Grain | Strzegom Monachijski typ I | 0.5 kg (7.5%) | 79 %  | 16  |
| Grain | Strzegom Czekoladowy jasny | 0.2 kg (3%)   | 68 %  | 400 |
| Grain | Strzegom Karmel 30         | 0.3 kg (4.5%) | 75 %  | 30  |
| Grain | Płatki owsiane             | 0.5 kg (7.5%) | 85 %  | 3   |
| Grain | Cara-Pils/Dextrine         | 2 kg (29.9%)  | 72 %  | 4   |
| Grain | Strzegom Karmel 300        | 0.2 kg (3%)   | 70 %  | 299 |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | Perle | 50 g   | 60 min | 7 %        |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| s04  | Ale  | Dry  | 11.5 g | ---        |

## Extras

| Type   | Name      | Amount | Use for | Time   |
|--------|-----------|--------|---------|--------|
| Flavor | muscavado | 400 g  | Boil    | 10 min |