

# Great Old One

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- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **52**
- SRM **31.3**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.8 liter(s)**
- Total mash volume **41 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **30.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **15 min** at **76C**
- Keep mash **1 min** at **78C**
- Sparge using **30.1 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) Bel	8 kg (65.3%)	80 %	6
Grain	Carafa II	0.6 kg (4.9%)	70 %	812
Grain	Caraamber	0.5 kg (4.1%)	75 %	59
Grain	Simpsons - Roasted Barley	0.25 kg (2%)	70 %	1084
Grain	Oats, Flaked	0.5 kg (4.1%)	80 %	2
Grain	Black (Patent) Malt	0.4 kg (3.3%)	55 %	985
Sugar	Corn Sugar (Dextrose)	2 kg (16.3%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	13.5 %
Boil	Centennial	11 g	45 min	10.5 %
Aroma (end of boil)	Centennial	10 g	10 min	10.5 %
Aroma (end of boil)	Mosaic	25 g	10 min	10 %
Whirlpool	Centennial	60 g	30 min	10.5 %

Whirlpool	Mosaic	60 g	30 min	10 %
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### Yeasts

Name	Type	Form	Amount	Laboratory
Vermont Ale	Ale	Liquid	20 ml	Yeast Bay

### Extras

Type	Name	Amount	Use for	Time
Flavor	Oakchips	20 g	Secondary	7 day(s)