

# OLD ALE

- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **40**
- SRM **20.4**
- Style **Old Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.2 liter(s)**
- Total mash volume **31 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4 kg (48.2%)	82 %	4
Grain	Strzegom Pilzneński	1.6 kg (19.3%)	80 %	4
Grain	Abbey Castle	1 kg (12%)	80 %	45
Grain	Brown Malt (British Chocolate)	0.2 kg (2.4%)	70 %	190
Grain	Carabelge	0.35 kg (4.2%)	80 %	30
Grain	Simpsons - Crystal Rye	0.4 kg (4.8%)	73 %	177
Grain	Special B Malt	0.1 kg (1.2%)	65.2 %	315
Grain	Special X Malt	0.1 kg (1.2%)	65.2 %	315
Sugar	Molasses	0.55 kg (6.6%)	78.3 %	158

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	23 g	60 min	17.1 %
Boil	Nugget	12 g	30 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM12 W szkocką kratę	Ale	Liquid	200 ml	Fermentum Mobile
Safale US-05	Ale	Dry	11 g	Fermentis