

# OldAle\_Dept

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- Gravity **17.1 BLG**
- ABV ---
- IBU **45**
- SRM **17.7**
- Style **Old Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.2 liter(s)**
- Total mash volume **28.2 liter(s)**

## Steps

- Temp **68 C**, Time **45 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **21.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **45 min** at **68C**
- Keep mash **15 min** at **78C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (70.9%)	79 %	6
Grain	Pilzneński	0.5 kg (7.1%)	81 %	4
Grain	Karmelowy Czerwony	0.5 kg (7.1%)	75 %	59
Grain	Strzegom Karmel 150	0.25 kg (3.5%)	75 %	150
Grain	Strzegom Czekoladowy jasny	0.4 kg (5.7%)	68 %	400
Grain	Oats, Flaked	0.4 kg (5.7%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	30 g	60 min	14.3 %
Boil	Kent Goldings	30 g	10 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar

## Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Flavor	płatki dębowe amerykańskie średnioopiekane	25 g	Secondary	10 day(s)
Flavor	płatki dębowe francuskie średnioopiekane	25 g	Secondary	10 day(s)