

OLDALE

- Gravity **25.3 BLG**
- ABV **11.8 %**
- IBU **36**
- SRM **32.3**
- 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.6 liter(s)**
- Total mash volume **36.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|---------------|--------|-----|
| Grain | Viking Pale Ale malt | 8 kg (74.8%) | 80 % | 5 |
| Grain | Caraaroma | 0.5 kg (4.7%) | 78 % | 400 |
| Grain | Karmelowy Jasny 30EBC | 0.7 kg (6.5%) | 75 % | 30 |
| Sugar | Candi Sugar, Clear | 1 kg (9.3%) | 78.3 % | 300 |
| Grain | Karmelowy żytni Strzegom | 0.5 kg (4.7%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 50 g | 60 min | 11 % |