

Oldie

- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **42**
- SRM **15.8**
- Style **Old Ale**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.3 liter(s)**
- Total mash volume **17.7 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------|----------------|--------|------|
| Grain | Simpsons - Maris Otter | 4 kg (86.2%) | 81 % | 6 |
| Grain | Strzegom Monachijski typ II | 0.25 kg (5.4%) | 79 % | 22 |
| Grain | Brown Malt (British Chocolate) | 0.15 kg (3.2%) | 70 % | 187 |
| Sugar | Molasses | 0.22 kg (4.7%) | 78.3 % | 158 |
| Grain | Weyermann - Dehusked Carafa III | 0.02 kg (0.4%) | 70 % | 1400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnat | 30 g | 60 min | 9.8 % |