

# Regatowe Ale

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **47**
- SRM **17.8**
- 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 **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

## Steps

- Temp **52 C**, Time **15 min**
- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **13.2 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC  |
|-------|----------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt       | 3.2 kg (72.7%) | 80 %  | 5    |
| Grain | Strzegom Monachijski typ I | 0.6 kg (13.6%) | 79 %  | 16   |
| Grain | Strzegom Czekoladowy 1200  | 0.2 kg (4.5%)  | 68 %  | 1202 |
| Grain | Płatki owsiane             | 0.4 kg (9.1%)  | 60 %  | 3    |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Marynka           | 30 g   | 60 min | 10 %       |
| Boil    | Lublin (Lubelski) | 15 g   | 10 min | 4 %        |
| Boil    | Admiral           | 15 g   | 10 min | 14.3 %     |