

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **38**
- SRM **7.2**
- Style **Old Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **1 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **26.5 %/h**
- Boil size **32.3 liter(s)**

Mash information

- Mash efficiency **95 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3 liter(s)**
- Total mash volume **4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------------------------|--------------|-------|-----|
| Liquid Extract | Briess LME - Pilsen Light | 3.5 kg (70%) | 78 % | 4 |
| Grain | Strzegom Wiedeński | 1 kg (20%) | 79 % | 10 |
| Sugar | Brown Sugar, Dark | 0.5 kg (10%) | 100 % | 99 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Columbus | 20 g | 60 min | 16.8 % |
| Boil | Columbus/Tomahawk/Zeus | 10 g | 15 min | 16.8 % |

Extras

| Type | Name | Amount | Use for | Time |
|-------|--------|--------|---------|--------|
| Other | Cukier | 500 g | Boil | 15 min |