

# ALE

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **21**
- SRM **10.5**
- Style **Old Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **16.7 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **67 C**, Time **30 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **16.7 liter(s)** of strike water to **70.5C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **67C**
- Keep mash **10 min** at **72C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

| Type  | Name                    | Amount         | Yield | EBC |
|-------|-------------------------|----------------|-------|-----|
| Grain | Słód Colorado Pale Base | 3 kg (61.2%)   | 80 %  | 5   |
| Grain | Pilznieński             | 1 kg (20.4%)   | 80 %  | 4   |
| Grain | Pszeniczny              | 0.6 kg (12.2%) | 82 %  | 4   |
| Grain | Special B Castle        | 0.3 kg (6.1%)  | 75 %  | 350 |

## Hops

| Use for | Name      | Amount | Time   | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil    | Perle     | 25 g   | 50 min | 7.1 %      |
| Boil    | Tradition | 30 g   | 5 min  | 5.2 %      |

## Yeasts

| Name                     | Type | Form  | Amount | Laboratory |
|--------------------------|------|-------|--------|------------|
| Fermentis Safbrew BE-256 | Ale  | Slant | 300 ml | ---        |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|        |                 |     |      |       |
|--------|-----------------|-----|------|-------|
| Flavor | Trawa cytrynowy | 5 g | Boil | 5 min |
| Fining | Whirlfloc T     | 1 g | Boil | 5 min |