

# Chocolate Old Ale

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **21**
- SRM **14.7**
- Style **Old Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **8 %**
- Size with trub loss **24.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **30.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

## Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **21.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **30.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Colorado Pale Base Malt - Viking Malt	3 kg (41.7%)	80 %	12
Grain	Colorado Honing Malt - Viking Malt	2 kg (27.8%)	80 %	12
Grain	Colorado Crystal 10°L Malt - Viking Malt	1 kg (13.9%)	77 %	20
Grain	Cookie (bursztyn) - Viking Malt	1 kg (13.9%)	80 %	45
Grain	Weyermann - Chocolate Rye	0.2 kg (2.8%)	20 %	550

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	30 min	13 %
Boil	Glacier	15 g	15 min	5.5 %
Boil	Saaz (Czech Republic)	15 g	15 min	3.5 %
Boil	Glacier	15 g	5 min	5.5 %

Aroma (end of boil)	Saaz (Czech Republic)	15 g	0 min	3.5 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc T tabletka	1.25 g	Boil	15 min
Spice	Owoce jałowca	75 g	Boil	40 min

## Notes

- Whirlfloc T tabletka 2.5 g 1 szt - środek do klarowania gorącej brzezki (pół tabletki na 20 litrów brzezki)  
 Fermentacja burzliwa 7 dni  
 Fermentacja cicha 10 dni  
 Stopień CO2 - 2.0 (95g cukru białego rozpuszczona w 500 ml na 21l piwa)  
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