

old ale

- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **51**
- SRM **21**
- Style **Old Ale**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **7 %**
- Size with trub loss **17.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.1 liter(s)**
- Total mash volume **25.4 liter(s)**

Steps

- Temp **72 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **19.1 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **90 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **19.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 5.5 kg (80.2%) | 80 % | 5 |
| Grain | Abbey Castle | 0.25 kg (3.6%) | 80 % | 45 |
| Grain | Aromatic Malt | 0.25 kg (3.6%) | 78 % | 51 |
| Liquid Extract | cukier trzcinowy | 0.5 kg (7.3%) | 70 % | 40 |
| Grain | Weyermann Specjal W | 0.25 kg (3.6%) | 68 % | 300 |
| Grain | Carafa III specjal | 0.11 kg (1.6%) | 70 % | 1034 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 45 g | 60 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 200 ml | Fermentis |

Extras

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

| | | | | |
|--------|------------------------|------|-----------|-----------|
| Flavor | płatki dębowe po shery | 25 g | Secondary | 60 day(s) |
|--------|------------------------|------|-----------|-----------|