

old ale

- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **37**
- SRM **15.7**
- Style **Old Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Castle Pale Ale | 4 kg (88.9%) | 80 % | 8 |
| Grain | Caramel/Crystal Malt - 120L | 0.5 kg (11.1%) | 72 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Fuggles | 50 g | 60 min | 4.5 % |