

# Old Ale (Szymona)

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **30**
- SRM **8.8**
- Style **Old Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **24.4 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **17.4 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **29.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.75 kg (82.6%)	80 %	5
Grain	Fawcett - Pale Chocolate	0.115 kg (1.7%)	71 %	600
Grain	Pszeniczny	0.5 kg (7.2%)	85 %	4
Grain	płatki jęczmienne	0.6 kg (8.6%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	30 g	50 min	6 %
Boil	Saaz (USA)	30 g	50 min	3.75 %
Boil	Golding	30 g	15 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Slant	300 ml	Fermentum Mobile