

Old Ale

- Gravity **21 BLG**
- ABV ---
- IBU **37**
- SRM **29.2**
- Style **Old Ale**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **15 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **29.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **27.6 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------|----------------|--------|-----|
| Grain | Strzegom Pale Ale | 6 kg (68.3%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ I | 1 kg (11.4%) | 79 % | 16 |
| Sugar | muscavado | 0.48 kg (5.5%) | 90 % | 40 |
| Liquid Extract | melasa | 0.4 kg (4.6%) | 50 % | 40 |
| Grain | Strzegom Czekoladowy jasny | 0.3 kg (3.4%) | 68 % | 400 |
| Grain | Special B Malt | 0.4 kg (4.6%) | 65.2 % | 315 |
| Grain | Strzegom Karmel 150 | 0.2 kg (2.3%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|--------|------------|
| Boil | Kent Goldings | 90 g | 60 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------------|
| FM12 W szkocką kratę | Ale | Slant | 250 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--|--------|-----------|-----------|
| Flavor | płatki dębowe francuskie średnioopiekane | 25 g | Secondary | 10 day(s) |
| Flavor | płatki dębowe amerykańskie średnioopiekane | 25 g | Secondary | 10 day(s) |