

# Old barley

- Gravity **20.2 BLG**
- ABV ---
- IBU **55**
- SRM **17.6**
- Style **Old Ale**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.3 liter(s)**
- Total mash volume **40.4 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **30.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	8.8 kg (81.5%)	85 %	7
Sugar	cukier kandyzowany biały	0.5 kg (4.6%)	100 %	---
Grain	Weyermann Specjal W	0.4 kg (3.7%)	68 %	300
Grain	Biscuit Malt	0.9 kg (8.3%)	79 %	50
Liquid Extract	Honey	0.2 kg (1.9%)	75 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	60 g	50 min	10 %
Boil	Challenger	50 g	20 min	7 %
Boil	Challenger	40 g	15 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
gestwa us-05	Ale	Slant	250 ml	safale