

oldejl

- Gravity **17.1 BLG**
- ABV ---
- IBU **39**
- SRM **15.4**
- Style **Old Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **20.5 liter(s)**

Steps

- Temp **69 C**, Time **60 min**

Mash step by step

- Heat up **15.4 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|--------|-----|
| Grain | Strzegom Pale Ale | 3.3 kg (58.1%) | 79 % | 6 |
| Grain | Strzegom Karmel 30 | 0.5 kg (8.8%) | 75 % | 30 |
| Grain | Strzegom Karmel 600 | 0.085 kg (1.5%) | 68 % | 601 |
| Sugar | sacharoza | 0.55 kg (9.7%) | 100 % | 1 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (8.8%) | 79 % | 16 |
| Grain | Płatki jęczmienne | 0.4 kg (7%) | 85 % | 3 |
| Grain | Castle Cafe | 0.1 kg (1.8%) | 75.5 % | 480 |
| Grain | Viking melanoidynowy | 0.2 kg (3.5%) | 75 % | 60 |
| Grain | Jęczmień palony | 0.04 kg (0.7%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Magnum | 25 g | 60 min | 13.5 % |
| Boil | Lublin (Lubelski) | 25 g | 15 min | 4 % |