

oldejl

- Gravity **18.7 BLG**
- ABV ---
- IBU **45**
- SRM **16**
- Style **Old Ale**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.7 liter(s)**
- Total mash volume **16.9 liter(s)**

Steps

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

Mash step by step

- Heat up **12.7 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **19.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Strzegom Pale Ale | 2.9 kg (62.2%) | 79 % | 6 |
| Grain | Strzegom Karmel 30 | 0.234 kg (5%) | 75 % | 30 |
| Sugar | cukier trzciniowy | 0.075 kg (1.6%) | 100 % | 4 |
| Grain | Strzegom Karmel 600 | 0.2 kg (4.3%) | 68 % | 601 |
| Sugar | sacharoza | 0.35 kg (7.5%) | 100 % | 1 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (10.7%) | 79 % | 16 |
| Grain | Płatki jęczmienne | 0.4 kg (8.6%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Magnum | 25 g | 60 min | 13.5 % |
| Boil | Lublin (Lubelski) | 10 g | 15 min | 4 % |