

# oldejl

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- 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 %