

POLSKIEOLDALE

- Gravity **22.9 BLG**
- ABV **10.4 %**
- IBU **34**
- SRM **19**
- Style **Old Ale**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **31.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Simpsons - Maris Otter | 3 kg (38.5%) | 81 % | 6 |
| Grain | Viking Malt wędzony brzozą | 1 kg (12.8%) | 80 % | 10 |
| Grain | Słód gryczany | 1 kg (12.8%) | 65 % | 15 |
| Grain | Special X Castle | 0.3 kg (3.8%) | 70 % | 350 |
| Grain | Strzegom Monachijski typ I | 2 kg (25.6%) | 79 % | 15 |
| Grain | Aroma Castle | 0.5 kg (6.4%) | 80 % | 100 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 14 g | 60 min | 5.1 % |
| Boil | Target | 9 g | 60 min | 10.5 % |
| Boil | Magnum | 15 g | 60 min | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Safale |