Old Ale

- Gravity **19.3 BLG**
- ABV **---**
- IBU **21**
- SRM **25.5**
- Style **Old Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg *(67.6%)*	79 %	6
Grain	Pilzneński	0.5 kg *(6.8%)*	81 %	4
Grain	Karmelowy Czerwony	0.5 kg *(6.8%)*	75 %	59
Grain	Carahell	0.2 kg *(2.7%)*	77 %	26
Grain	Weyermann - Carapils	0.2 kg *(2.7%)*	78 %	4
Grain	Caramel/Crystal Malt - 120L	0.3 kg *(4.1%)*	72 %	236
Grain	Strzegom Czekoladowy jasny	0.3 kg *(4.1%)*	68 %	400
Grain	Oats, Flaked	0.4 kg *(5.4%)*	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Kent Goldings	30 g	60 min	5.5 %
Boil	Kent Goldings	30 g	10 min	5.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar

Extras

Type	Name	Amount	Use for	Time
Flavor	płatki dębowe amerykańskie średnioopiekane	25 g	Secondary	10 day(s)

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Flavor	płatki dębowe francuskie średioopiekane	25 g	Secondary	10 day(s)