

Lekkie owsiane chmelowe

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **38**
- SRM **3.7**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **2 %**
- Size with trub loss **39.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **47.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **31.6 liter(s)** of **76C** water or to achieve **47.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Viking Pale Ale | 4 kg (50%) | 80 % | 5 |
| Grain | Viking Carabody | 0.5 kg (6.3%) | 79 % | 8 |
| Grain | Viking Pszeniczny | 1.5 kg (18.8%) | 85 % | 4 |
| Grain | Viking Owsiany | 2 kg (25%) | 61 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|----------|------------|
| Boil | Magnat | 50 g | 60 min | 12.4 % |
| Dry Hop | Wai-iti | 50 g | 3 day(s) | 4.1 % |
| Dry Hop | Amora Preta | 200 g | 3 day(s) | 9 % |
| Dry Hop | EXP 3/20 | 200 g | 3 day(s) | 9.3 % |
| Dry Hop | Polaris | 50 g | 3 day(s) | 19.8 % |
| Dry Hop | Książęcy | 200 g | 3 day(s) | 7.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------|------|-------|--------|------------|
| WLP521 - Hornindal Kveik Ale | Ale | Slant | 200 ml | White Labs |