

Oat lager warka VI

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **25**
- SRM **3.9**
- Style **Standard American Lager**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **21.5 liter(s)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **40 min**

Mash step by step

- Heat up **16.1 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **40 min** at **73C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|---------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 5 kg (93%) | 81 % | 5 |
| Grain | Płatki owsiane | 0.379 kg (7%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------|--------|--------|------------|
| Boil | Marynka | 20 g | 60 min | 10 % |
| Aroma (end of boil) | Marynka | 10 g | 10 min | 10 % |
| Aroma (end of boil) | Styrian Golding | 12 g | 10 min | 3.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|-------|---------|------------|
| Saflager W 34/70 | Lager | Slant | 1000 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 5 g | Boil | 15 min |