

## Osieckie Ale #3

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **66**
- SRM **4**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **34 liter(s)**
- Trub loss **5 %**
- Size with trub loss **35.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **41.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (66.7%)	80 %	5
Grain	Owies	3 kg (33.3%)	50 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Magnat (Szyszka Mokra)	50 g	60 min	7.2 %
First Wort	Magnat (Szyszka Mokra)	50 g	60 min	7.2 %
Boil	Magnat (Szyszka Mokra)	50 g	60 min	7.2 %
Aroma (end of boil)	Magnat (Szyszka Mokra)	50 g	5 min	7.2 %
Whirlpool	Magnat (Szyszka Mokra)	50 g	30 min	7.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	300 ml	Fermentis