

# Owsiane

---

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **23**
- SRM **9.8**

## 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 **12 %/h**
- Boil size **25.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.9 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26.9 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **69.2C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **10 min** at **78C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **25.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód owsiany Fawcett	2 kg (29%)	61 %	5
Grain	Strzegom Pilzneński	3.4 kg (49.3%)	80 %	4
Grain	caramel sweet	1 kg (14.5%)	78 %	75
Grain	Strzegom Wiedeński	0.5 kg (7.2%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade PL	25 g	90 min	5.2 %
Boil	Cascade PL	25 g	30 min	5.2 %
Aroma (end of boil)	Cascade PL	25 g	0 min	5.2 %