

# Owsiane Pale Ale

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **35**
- SRM **4.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **25.3 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **19.8 liter(s)** of strike water to **74.7C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount        | Yield | EBC |
|-------|---------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 4 kg (72.7%)  | 85 %  | 7   |
| Grain | Słód owsiany Fawcett      | 1 kg (18.2%)  | 61 %  | 5   |
| Grain | Płatki owsiane            | 0.5 kg (9.1%) | 85 %  | 3   |

## Hops

| Use for | Name     | Amount | Time     | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil    | Książęcy | 100 g  | 15 min   | 7 %        |
| Dry Hop | Książęcy | 100 g  | 5 day(s) | 7 %        |
| Dry Hop | Izabella | 50 g   | 5 day(s) | 5 %        |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 500 ml | Fermentis  |