

# Owsiany Pils

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **28**
- SRM **3.7**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	2.4 kg (60%)	81 %	4
Grain	Płatki owsiane	1.2 kg (30%)	60 %	3
Grain	Pszeniczny	0.4 kg (10%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	16 g	60 min	11 %
Whirlpool	Vermelho	100 g	1 min	9 %