

owskiapa

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **44**
- SRM **4.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **9.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **13.4 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

Steps

- Temp **72 C**, Time **20 min**
- Temp **48 C**, Time **30 min**
- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **9.9 liter(s)** of strike water to **52.7C**
- Add grains
- Keep mash **30 min** at **48C**
- Keep mash **45 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **13.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.145 kg (64.8%)	80 %	5
Grain	Płatki owsiane	1 kg (30.2%)	60 %	3
Grain	Briess - Carapils Malt	0.165 kg (5%)	74 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	30 g	15 min	14.2 %
Dry Hop	Comet	30 g	---	8.3 %
Dry Hop	Zythos	30 g	---	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Notes

- 1. krok zacierania: kleikowanie owsa: 1kg płatków w 4 kg wody.

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

2. krok zacierania: skleikowany owies dodano do zimnej wody, dodano słydy i ustabilizowano temperaturę w 48 C- przerwa beta-glukanowa.
 3. krok zacierania- przerwa scukrzająca.
 4. Krok zacierania- raczej nie jest niezbędny
 5. krok zacierania- mash out.
- Mimo dużej ilości owsa nie było problemów z filtracją i wysładzaniem. Być może to zasługa przerwy beta-glukanowej?
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