

# Palony Owskiak

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **37**
- SRM **39.4**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2 kg (71.4%)	85 %	7
Grain	Fawcett - Pszeniczny Czekoladowy	0.25 kg (8.9%)	73 %	1001
Grain	Weyermann - Carafa I	0.25 kg (8.9%)	70 %	690
Grain	Płatki owsiane	0.3 kg (10.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	20 g	60 min	7 %
Aroma (end of boil)	Challenger	30 g	5 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
s04	Ale	Dry	11 g	Safe