

# Palony Owskiak

- 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       |