oceania seszyn sztoss

- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **15**
- SRM **2.7**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.5 kg *(87.5%)*	80 %	4
Grain	Płatki owsiane	0.5 kg *(12.5%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Enigma (AUS)	30 g	10 min	18.2 %
Whirlpool	Nelson Sauvin	30 g	10 min	9.4 %
Dry Hop	Enigma (AUS)	70 g	3 day(s)	18.2 %
Dry Hop	Nelson Sauvin	70 g	3 day(s)	9.4 %

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