

# Owsiany Lager (polski chmiel)

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **15**
- SRM **7.3**
- Style **Lite American Lager**

## Batch size

- Expected quantity of finished beer **5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **5.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **6.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3.9 liter(s)**
- Total mash volume **5.2 liter(s)**

## Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **3.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **4 liter(s)** of **76C** water or to achieve **6.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.12 kg (86.2%)	80 %	4.5
Grain	Płatki owsiane	0.15 kg (11.5%)	60 %	3
Grain	Strzegom Karmel 300	0.03 kg (2.3%)	70 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	2 g	60 min	12.2 %
Boil	lunga	2 g	10 min	9.4 %
Aroma (end of boil)	Lublin (Lubelski)	5 g	5 min	4 %
Whirlpool	lunga	5 g	0 min	9.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - W35 German Lager	Lager	Dry	5 g	Gozdawa

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	1 g	Boil	10 min