

#25 - Owsiane Pale Ale

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **51**
- SRM **64.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **24.2 liter(s)**

Steps

- Temp **67 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-------------------|-----------------|-------|-----|
| Grain | Strzegom Pale Ale | 3.37 kg (57.4%) | 79 % | 626 |
| Grain | Pszeniczny | 2 kg (34.1%) | 85 % | 4 |
| Adjunct | Płatki owsiane | 0.5 kg (8.5%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Magnum | 10 g | 50 min | 13.5 % |
| Boil | Loral | 10 g | 30 min | 11 % |
| Boil | Ekuanot | 20 g | 20 min | 13.1 % |
| Boil | Ekuanot | 20 g | 10 min | 13.1 % |
| Aroma (end of boil) | Ekuanot | 20 g | 10 min | 13.1 % |
| Dry Hop | Ekuanot | 40 g | 5 day(s) | 13.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|-----------------|
| FM55 Zielone wzgórze | Ale | Slant | 900 ml | FermentumMobile |

Notes

- Warzenie 29 XII

Wyszło 30,5L 11BLG

Po gotowaniu 26L 12BLG

Fermentacja:

29/30 XII godz. 3:00 - dodatnie startera FM55

02.01.2018 - 5,5BLG

Cicha 4.01 przy 5BLG 2* 12,5L

A + 37g Ekuanot

B + 41g Simcoe

Rozlew: 11.01

2.3 CO2 11stC

A,B: 57g cukru + 0,3L wody

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