

## Osieckie Ale #2

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **38**
- SRM **8**
- Style **American Amber Ale**

### Batch size

- Expected quantity of finished beer **34 liter(s)**
- Trub loss **5 %**
- Size with trub loss **35.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **41.1 liter(s)**

### Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **28.5 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **22.8 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **24 liter(s)** of **76C** water or to achieve **41.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (33%)	81 %	4
Grain	Monachijski	2.5 kg (27.5%)	80 %	16
Grain	Strzegom Karmel 150	0.2 kg (2.2%)	75 %	150
Adjunct	Oats, Flaked	0.4 kg (4.4%)	80 %	2
Adjunct	Owies	2 kg (22%)	50 %	20
Adjunct	Pszenica niesłodowana	1 kg (11%)	50 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Magnat	20 g	30 min	7.2 %
First Wort	Magnat	20 g	90 min	7.2 %
Boil	Magnat	20 g	60 min	7.2 %
Aroma (end of boil)	Sybilla	20 g	20 min	3.5 %
Aroma (end of boil)	Magnat	20 g	20 min	7.2 %
Whirlpool	Sybilla	20 g	60 min	3.5 %
Whirlpool	Magnat	20 g	60 min	7.2 %

### Yeasts

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

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis

## Notes

- Mokra szyszka kilkudniowa, ilość pomnożona x5  
*Sep 24, 2022, 12:19 PM*