

owsianka

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **32**
- SRM **3.8**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **1 %**
- Size with trub loss **25.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **6.5 %/h**
- Boil size **28 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **66 C**, Time **20 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **66C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **28 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilszeński 6-rzędowy	3 kg (50%)	80 %	5
Grain	Płatki owsiane	3 kg (50%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Citra	10 g	5 min	12 %
Aroma (end of boil)	Mosaic	30 g	5 min	10 %
Dry Hop	Mosaic	50 g	3 day(s)	10 %
Dry Hop	Galaxy	10 g	3 day(s)	15 %
Boil	Chinook	20 g	60 min	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	10 g	Danstar

Notes

- plus zest z pomarańczy, cytryny ?? około 20g na aromat i koolendra i mieta w postaci symbolicznej.
May 9, 2019, 2:08 PM