

owsiano orkiszowe

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **33**
- SRM **3.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **18.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

Steps

- Temp **50 C**, Time **10 min**
- Temp **63 C**, Time **40 min**
- Temp **73 C**, Time **25 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **10.8 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **40 min** at **63C**
- Keep mash **25 min** at **73C**
- Keep mash **2 min** at **78C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **18.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Płatki owsiane	1 kg (27.9%)	85 %	3
Grain	Viking Pilsner malt	1.57 kg (43.7%)	82 %	4
Grain	Płatki orkiszowe	0.5 kg (13.9%)	60 %	4
Grain	Viking Wheat Malt	0.52 kg (14.5%)	83 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Aroma (end of boil)	Cascade	20 g	5 min	6 %
Whirlpool	Amarillo	20 g	0 min	8.8 %
Dry Hop	Amarillo	30 g	3 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Extras

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

Type	Name	Amount	Use for	Time
Fining	whirlfloc	1.1 g	Boil	5 min