

## Owsiany exp

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **37**
- SRM **4.2**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Fermentables

| Type  | Name                  | Amount       | Yield | EBC |
|-------|-----------------------|--------------|-------|-----|
| Grain | Pale Malt (2 Row) Bel | 4 kg (66.7%) | 80 %  | 6   |
| Grain | Słód owsiany Fawcett  | 1 kg (16.7%) | 61 %  | 5   |
| Grain | Płatki owsiane        | 1 kg (16.7%) | 85 %  | 3   |

### Hops

| Use for             | Name          | Amount | Time   | Alpha acid |
|---------------------|---------------|--------|--------|------------|
| Boil                | Magnum        | 20 g   | 60 min | 13.5 %     |
| Boil                | Nelson Sauvin | 15 g   | 10 min | 11 %       |
| Aroma (end of boil) | Nelson Sauvin | 15 g   | 20 min | 11 %       |

### Extras

| Type   | Name    | Amount | Use for | Time   |
|--------|---------|--------|---------|--------|
| Flavor | laktoza | 200 g  | Boil    | 10 min |