

# OWSIK

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **18**
- SRM **4.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.5 kg (63.6%)	79 %	6
Grain	Słód owsiany Fawcett	1 kg (18.2%)	61 %	5
Grain	Płatki owsiane	1 kg (18.2%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	lunga	10 g	60 min	11 %
Boil	Mosaic	20 g	5 min	10 %
Boil	Ahtanum	20 g	5 min	5 %
Aroma (end of boil)	Mosaic	30 g	0 min	10 %
Aroma (end of boil)	Ahtanum	30 g	0 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale II	Ale	Slant	200 ml	Wyeast Labs