

# Polska owsiana zimna ipa

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **30**
- SRM **4.9**
- Style **Premium American Lager**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (50%)	80 %	5
Grain	Słód owsiany Fawcett	2 kg (50%)	61 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Exp 2/20	35 g	5 min	11 %
Boil	Lublin (Lubelski)	35 g	5 min	4 %
Boil	Exp 2/29	10 g	30 min	11 %
Dry Hop	Lublin (Lubelski) po 35g	70 g	1 day(s)	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Jazda bockiem	Lager	Liquid	2 ml	Fm