

Bezalkoholowe owsiane

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **22**
- SRM **3.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **3 liter(s)**
- Trub loss **5 %**
- Size with trub loss **3.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **3.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **2.3 liter(s)**
- Total mash volume **3 liter(s)**

Steps

- Temp **72 C**, Time **45 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **2.3 liter(s)** of strike water to **79.5C**
- Add grains
- Keep mash **45 min** at **72C**
- Keep mash **15 min** at **76C**
- Sparge using **2.3 liter(s)** of **76C** water or to achieve **3.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|------------------|-------|-----|
| Grain | Viking Pale Ale malt | 0.5 kg (75.2%) | 80 % | 5 |
| Grain | Płatki owsiane | 0.165 kg (24.8%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Tomyski | 5 g | 60 min | 4 % |
| Aroma (end of boil) | Tomyski | 10 g | 5 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|--------|--------|------------|
| FM56 | Ale | Liquid | 100 ml | Fermmentum |