

# Bezalkoholowe owsiane

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- 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