

# Oat lager warka II 25l

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **16**
- SRM **4.8**
- Style **Standard American Lager**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20.6 liter(s)**
- Total mash volume **25.8 liter(s)**

## Steps

- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **20.6 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **40 min** at **73C**
- Keep mash **5 min** at **78C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (77.7%)	80 %	5
Grain	Strzegom Monachijski typ II	1 kg (19.4%)	79 %	22
Grain	Płatki owsiane	0.15 kg (2.9%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	40 min	10 %
Dry Hop	Marynka	50 g	10 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	13.75 g	Fermentis