

# Osieckie Ale

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **37**
- SRM **4.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **33 liter(s)**
- Trub loss **5 %**
- Size with trub loss **34.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **39.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Steps

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

## Mash step by step

- Heat up **24 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **23.9 liter(s)** of **76C** water or to achieve **39.9 liter(s)** of wort

## Fermentables

| Type  | Name              | Amount     | Yield  | EBC |
|-------|-------------------|------------|--------|-----|
| Grain | Souflett Pale Ale | 6 kg (75%) | 80 %   | 5   |
| Grain | Oat, Raw          | 2 kg (25%) | 60.9 % | 4   |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Mash                | Magnat  | 27 g   | 60 min | 7.2 %      |
| Boil                | Magnat  | 50 g   | 60 min | 7.2 %      |
| Aroma (end of boil) | Magnat  | 50 g   | 5 min  | 7.2 %      |
| Aroma (end of boil) | Sybilla | 50 g   | 5 min  | 3.5 %      |
| Whirlpool           | Magnat  | 20 g   | 15 min | 7.2 %      |
| Whirlpool           | Sybilla | 20 g   | 15 min | 3.5 %      |

## Yeasts

| Name                                     | Type | Form  | Amount | Laboratory      |
|--|------|-------|--------|-----------------|
| Mangrove Jack's M42 New World Strong Ale | Ale  | Slant | 500 ml | Mangrove Jack's |

## Notes

- chmiele z ogródka w formie mokrej szyszki, wartości podane wrzucone x3  
*Sep 18, 2021, 7:50 PM*