

# owsianka

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **32**
- SRM **3.8**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **1 %**
- Size with trub loss **25.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **6.5 %/h**
- Boil size **28 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **65 C**, Time **40 min**
- Temp **66 C**, Time **20 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **66C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **28 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilsneński 6-rzędowy	3 kg (50%)	80 %	5
Grain	Płatki owsiane	3 kg (50%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Citra	10 g	5 min	12 %
Aroma (end of boil)	Mosaic	30 g	5 min	10 %
Dry Hop	Mosaic	50 g	3 day(s)	10 %
Dry Hop	Galaxy	10 g	3 day(s)	15 %
Boil	Chinook	20 g	60 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	10 g	Danstar

## Notes

- plus zest z pomarańczy, cytryny ?? około 20g na aromat i koolendra i mieta w postaci symbolicznej.  
*May 9, 2019, 2:08 PM*