

Owsianka na lekko

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **23**
- SRM **20.2**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **66 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (38.5%)	81 %	4
Grain	Strzegom Monachijski typ II	1 kg (19.2%)	79 %	22
Grain	Pszeniczny	1 kg (19.2%)	85 %	4
Grain	Strzegom Karmel 600	0.2 kg (3.8%)	68 %	601
Grain	Płatki owsiane	0.8 kg (15.4%)	85 %	3
Grain	Jęczmień palony	0.2 kg (3.8%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	50 g	60 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	50 ml	Fermentum Mobile