

## Owsiany exp

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **37**
- SRM **4.2**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) Bel	4 kg (66.7%)	80 %	6
Grain	Słód owsiany Fawcett	1 kg (16.7%)	61 %	5
Grain	Płatki owsiane	1 kg (16.7%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %
Boil	Nelson Sauvin	15 g	10 min	11 %
Aroma (end of boil)	Nelson Sauvin	15 g	20 min	11 %

### Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	200 g	Boil	10 min