

Owsiany Grodzisz

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **27**
- SRM **2.8**
- Style **Grodziskie**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **36.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **17.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **25.4 liter(s)** of **76C** water or to achieve **36.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Słód owsiany Fawcett | 4.3 kg (75.4%) | 61 % | 5 |
| Grain | Diastatyczny | 1.4 kg (24.6%) | 80 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | lunga | 25 g | 40 min | 10.9 % |
| Boil | Tomyski | 50 g | 10 min | 3.9 % |