

Owsiany Lager (polski chmiel)

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **15**
- SRM **7.3**
- Style **Lite American Lager**

Batch size

- Expected quantity of finished beer **5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **5.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **6.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3.9 liter(s)**
- Total mash volume **5.2 liter(s)**

Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **3.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **4 liter(s)** of **76C** water or to achieve **6.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1.12 kg (86.2%) | 80 % | 4.5 |
| Grain | Płatki owsiane | 0.15 kg (11.5%) | 60 % | 3 |
| Grain | Strzegom Karmel 300 | 0.03 kg (2.3%) | 70 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Magnat | 2 g | 60 min | 12.2 % |
| Boil | lunga | 2 g | 10 min | 9.4 % |
| Aroma (end of boil) | Lublin (Lubelski) | 5 g | 5 min | 4 % |
| Whirlpool | lunga | 5 g | 0 min | 9.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|-------|------|--------|------------|
| Gozdawa - W35 German Lager | Lager | Dry | 5 g | Gozdawa |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 1 g | Boil | 10 min |