

Owskiński

- Gravity **26.4 BLG**
- ABV **12.5 %**
- IBU **48**
- SRM **13.8**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **6 liter(s)**
- Trub loss **5 %**
- Size with trub loss **6.3 liter(s)**
- Boil time **100 min**
- Evaporation rate **10 %/h**
- Boil size **8.1 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|--------|-----|
| Grain | Płatki owsiane | 1.5 kg (33.3%) | 60 % | 3 |
| Grain | Weyermann - Vienna Malt | 1 kg (22.2%) | 81 % | 8 |
| Grain | Simpsons - Maris Otter | 1 kg (22.2%) | 81 % | 6 |
| Grain | Heidelberg | 0.5 kg (11.1%) | 80.5 % | 2 |
| Grain | Simpsons - Golden Naked Oats | 0.25 kg (5.6%) | 73 % | 20 |
| Grain | Caramel/Crystal Malt - 40L | 0.25 kg (5.6%) | 74 % | 100 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Magnat | 13 g | 60 min | 15 % |
| Aroma (end of boil) | Bramling | 20 g | 10 min | 4.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 100 ml | Fermentis |