

Palony Owskiak

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **37**
- SRM **39.4**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|------|
| Grain | Weyermann - Pale Ale Malt | 2 kg (71.4%) | 85 % | 7 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.25 kg (8.9%) | 73 % | 1001 |
| Grain | Weyermann - Carafa I | 0.25 kg (8.9%) | 70 % | 690 |
| Grain | Płatki owsiane | 0.3 kg (10.7%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Challenger | 20 g | 60 min | 7 % |
| Aroma (end of boil) | Challenger | 30 g | 5 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| s04 | Ale | Dry | 11 g | Safe |