

ale z płatkami owsianymi

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **45**
- SRM **8.7**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

Batch size

- Expected quantity of finished beer **14.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **18.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Maris Otter Crisp | 3 kg (83.3%) | 83 % | 6 |
| Grain | Weyermann CaraMunich Type 3 | 0.3 kg (8.3%) | --- % | 150 |
| Grain | Płatki owsiane | 0.3 kg (8.3%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Boadicea | 20 g | 60 min | 8.1 % |
| Aroma (end of boil) | Boadicea | 10 g | 5 min | 8.1 % |
| Boil | Boadicea | 20 g | 30 min | 8.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|------|--------|-----------------|
| classic english ale yeast | Ale | Dry | 12 g | The Malt Miller |

Notes

- blg przed gotowaniem 11,7
Jan 28, 2021, 12:39 PM
- blg po gotowaniu 13
Jan 28, 2021, 3:30 PM