

Lekkie owsiane chmelowce

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **38**
- SRM **3.7**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **2 %**
- Size with trub loss **39.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **47.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **31.6 liter(s)** of **76C** water or to achieve **47.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale	4 kg (50%)	80 %	5
Grain	Viking Carabody	0.5 kg (6.3%)	79 %	8
Grain	Viking Pszeniczny	1.5 kg (18.8%)	85 %	4
Grain	Viking Owsiany	2 kg (25%)	61 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	50 g	60 min	12.4 %
Dry Hop	Wai-iti	50 g	3 day(s)	4.1 %
Dry Hop	Amora Preta	200 g	3 day(s)	9 %
Dry Hop	EXP 3/20	200 g	3 day(s)	9.3 %
Dry Hop	Polaris	50 g	3 day(s)	19.8 %
Dry Hop	Książęcy	200 g	3 day(s)	7.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP521 - Hornindal Kveik Ale	Ale	Slant	200 ml	White Labs