

# OWSIANKA

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **48**
- SRM **4.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **59 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	pale ale	2.5 kg (55.6%)	80 %	4
Grain	Pszeniczny	0.7 kg (15.6%)	85 %	4
Grain	Strzegom Monachijski typ II	0.3 kg (6.7%)	79 %	22
Grain	Płatki owsiane	1 kg (22.2%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	50 min	13 %
Aroma (end of boil)	Equinox	25 g	3 min	13.1 %
Aroma (end of boil)	Citra	25 g	3 min	12.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	150 ml	Fermentis Division of S.I.Lesaffre