

# Owsianka na lekko

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **23**
- SRM **20.2**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Pilzneński                  | 2 kg (38.5%)   | 81 %  | 4   |
| Grain | Strzegom Monachijski typ II | 1 kg (19.2%)   | 79 %  | 22  |
| Grain | Pszeniczny                  | 1 kg (19.2%)   | 85 %  | 4   |
| Grain | Strzegom Karmel 600         | 0.2 kg (3.8%)  | 68 %  | 601 |
| Grain | Płatki owsiane              | 0.8 kg (15.4%) | 85 %  | 3   |
| Grain | Jęczmień palony             | 0.2 kg (3.8%)  | 55 %  | 985 |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Fuggles | 50 g   | 60 min | 4.5 %      |

## Yeasts

| Name                      | Type | Form   | Amount | Laboratory       |
|---------------------------|------|--------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale  | Liquid | 50 ml  | Fermentum Mobile |