

# Owsiany radlerek z pomelo

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **10**
- SRM **3.5**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 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)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **8.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	2.4 kg (73.8%)	81 %	4
Grain	Płatki owsiane	0.4 kg (12.3%)	85 %	3
Sugar	Milk Sugar (Lactose)	0.45 kg (13.8%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	10 g	60 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Hornindal	Ale	Liquid	1 ml	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Pomelo	2000 g	Secondary	14 day(s)