

# 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) |