

# ale z płatkami owsianymi

---

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **45**
- SRM **8.7**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **14.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **18.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	3 kg (83.3%)	83 %	6
Grain	Weyermann CaraMunich Type 3	0.3 kg (8.3%)	--- %	150
Grain	Płatki owsiane	0.3 kg (8.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Boadicea	20 g	60 min	8.1 %
Aroma (end of boil)	Boadicea	10 g	5 min	8.1 %
Boil	Boadicea	20 g	30 min	8.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
classic english ale yeast	Ale	Dry	12 g	The Malt Miller

## Notes

- blg przed gotowaniem 11,7  
*Jan 28, 2021, 12:39 PM*
- blg po gotowaniu 13  
*Jan 28, 2021, 3:30 PM*