

Oat lager warka VII

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **26**
- SRM **4.4**
- Style **Standard American Lager**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **31.2 liter(s)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **40 min**
- Temp **79 C**, Time **20 min**

Mash step by step

- Heat up **23.4 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **40 min** at **73C**
- Keep mash **20 min** at **79C**
- Sparge using **22.4 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 5 kg (64.1%) | 81 % | 5 |
| Grain | Platki owsiane | 0.8 kg (10.3%) | 85 % | 3 |
| Grain | Weyermann - Pale Ale Malt | 2 kg (25.6%) | 85 % | 7 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 10 % |
| Aroma (end of boil) | Marynka | 20 g | 10 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|--------|---------|------------------|
| FM30 Bohemska rapsodia | Lager | Liquid | 1500 ml | Fermentum Mobile |