

# Owskiński

- Gravity **26.4 BLG**
- ABV **12.5 %**
- IBU **48**
- SRM **13.8**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **6 liter(s)**
- Trub loss **5 %**
- Size with trub loss **6.3 liter(s)**
- Boil time **100 min**
- Evaporation rate **10 %/h**
- Boil size **8.1 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Płatki owsiane	1.5 kg (33.3%)	60 %	3
Grain	Weyermann - Vienna Malt	1 kg (22.2%)	81 %	8
Grain	Simpsons - Maris Otter	1 kg (22.2%)	81 %	6
Grain	Heidelberg	0.5 kg (11.1%)	80.5 %	2
Grain	Simpsons - Golden Naked Oats	0.25 kg (5.6%)	73 %	20
Grain	Caramel/Crystal Malt - 40L	0.25 kg (5.6%)	74 %	100

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	13 g	60 min	15 %
Aroma (end of boil)	Bramling	20 g	10 min	4.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis