

## Pale Ale owsiane

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **24**
- SRM **5.6**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **21.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Soufflet Malt	2.52 kg (45.6%)	73 %	6
Grain	Monachijski Soufflet	1 kg (18.1%)	--- %	15
Grain	Słód owsiany Fawcett	1 kg (18.1%)	61 %	5
Grain	Pszeniczny- Viking Malt	0.38 kg (6.9%)	85 %	4
Grain	Weyermann - Acidulated Malt	0.25 kg (4.5%)	80 %	4
Grain	Weyermann - diastatyczny	0.1 kg (1.8%)	--- %	3
Grain	Weyermann - Carawheat	0.055 kg (1%)	77 %	100
Grain	carapils soufflet	0.025 kg (0.5%)	--- %	20
Adjunct	Płatki owsiane	0.1 kg (1.8%)	85 %	3
Adjunct	Pszenica	0.1 kg (1.8%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	30 min	12 %
Boil	Equinox	10 g	30 min	13.1 %
Whirlpool	Citra	15 g	5 min	12 %
Whirlpool	Equinox	15 g	5 min	13.1 %
Dry Hop	Huell Melon	26 g	7 day(s)	7.5 %
Dry Hop	Cascade	25 g	7 day(s)	8 %
Dry Hop	Equinox	25 g	7 day(s)	13.1 %
Dry Hop	Mosaic	26 g	7 day(s)	11.3 %
Dry Hop	Mosaic	25 g	2 day(s)	11.3 %
Dry Hop	Cascade	25 g	2 day(s)	8 %

Dry Hop	Huell Melon	25 g	2 day(s)	7.5 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	300 ml	Fermentum Mobile