

## Pilsner owsiany

---

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **33**
- SRM **3.2**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **10 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.6 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **4.2 liter(s) / kg**
- Mash size **20.2 liter(s)**
- Total mash volume **25 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking - pilznieński	4 kg (83.3%)	82 %	4
Grain	Weyermann - Carapils	0.3 kg (6.3%)	78 %	4
Grain	Płatki owsiane	0.5 kg (10.4%)	80 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	gorzyczkowy Marynka - szyszki własny zbiór	25 g	90 min	10 %
Aroma (end of boil)	aromatyczny Saaz - szyszki własny zbiór	100 g	5 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Dry	11.5 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Water Agent	Kwas cytrynowy	5 g	Mash	15 min