

#25 - Owsiane Pale Ale

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **51**
- SRM **64.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **24.2 liter(s)**

Steps

- Temp **67 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.37 kg (57.4%)	79 %	626
Grain	Pszeniczny	2 kg (34.1%)	85 %	4
Adjunct	Płatki owsiane	0.5 kg (8.5%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	50 min	13.5 %
Boil	Loral	10 g	30 min	11 %
Boil	Ekuanot	20 g	20 min	13.1 %
Boil	Ekuanot	20 g	10 min	13.1 %
Aroma (end of boil)	Ekuanot	20 g	10 min	13.1 %
Dry Hop	Ekuanot	40 g	5 day(s)	13.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone wzgórze	Ale	Slant	900 ml	FermentumMobile

Notes

- Warzenie 29 XII

Wyszło 30,5L 11BLG

Po gotowaniu 26L 12BLG

Fermentacja:

29/30 XII godz. 3:00 - dodatnie startera FM55

02.01.2018 - 5,5BLG

Cicha 4.01 przy 5BLG 2* 12,5L

A + 37g Ekuanot

B + 41g Simcoe

Rozlew: 11.01

2.3 CO2 11stC

A,B: 57g cukru + 0,3L wody

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