

# Ale Owsiane

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- Gravity **12.1 BLG**
- ABV ---
- IBU **19**
- SRM **4.5**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

## Steps

- Temp **35 C**, Time **20 min**
- Temp **40 C**, Time **20 min**
- Temp **45 C**, Time **20 min**
- Temp **68 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **7.5 liter(s)** of strike water to **37.5C**
- Add grains
- Keep mash **20 min** at **35C**
- Keep mash **20 min** at **40C**
- Keep mash **20 min** at **45C**
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **77C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód owsiany	2.5 kg (100%)	--- %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	10 g	55 min	6 %
Boil	Sybilla	10 g	15 min	6 %
Boil	Sybilla	5 g	5 min	6 %
Dry Hop	Sybilla	25 g	4 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	6 g	Fermentis