

# Lekkie owsiane chmelowe

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **38**
- SRM **3.7**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **2 %**
- Size with trub loss **39.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **47.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **31.6 liter(s)** of **76C** water or to achieve **47.6 liter(s)** of wort

## Fermentables

| Type  | Name              | Amount         | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Viking Pale Ale   | 4 kg (50%)     | 80 %  | 5   |
| Grain | Viking Carabody   | 0.5 kg (6.3%)  | 79 %  | 8   |
| Grain | Viking Pszeniczny | 1.5 kg (18.8%) | 85 %  | 4   |
| Grain | Viking Owsiany    | 2 kg (25%)     | 61 %  | 5   |

## Hops

| Use for | Name        | Amount | Time     | Alpha acid |
|---------|-------------|--------|----------|------------|
| Boil    | Magnat      | 50 g   | 60 min   | 12.4 %     |
| Dry Hop | Wai-iti     | 50 g   | 3 day(s) | 4.1 %      |
| Dry Hop | Amora Preta | 200 g  | 3 day(s) | 9 %        |
| Dry Hop | EXP 3/20    | 200 g  | 3 day(s) | 9.3 %      |
| Dry Hop | Polaris     | 100 g  | 3 day(s) | 19.8 %     |
| Dry Hop | Książęcy    | 200 g  | 3 day(s) | 7.2 %      |

## Yeasts

| Name                         | Type | Form  | Amount | Laboratory |
|------------------------------|------|-------|--------|------------|
| WLP521 - Hornindal Kveik Ale | Ale  | Slant | 200 ml | White Labs |