

Oat lager warka VII

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **26**
- SRM **4.4**
- Style **Standard American Lager**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **31.2 liter(s)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **40 min**
- Temp **79 C**, Time **20 min**

Mash step by step

- Heat up **23.4 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **40 min** at **73C**
- Keep mash **20 min** at **79C**
- Sparge using **22.4 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	5 kg (64.1%)	81 %	5
Grain	Platki owsiane	0.8 kg (10.3%)	85 %	3
Grain	Weyermann - Pale Ale Malt	2 kg (25.6%)	85 %	7

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Aroma (end of boil)	Marynka	20 g	10 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM30 Bohemska rapsodia	Lager	Liquid	1500 ml	Fermentum Mobile