

# Osieckie Ale

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **37**
- SRM **4.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **33 liter(s)**
- Trub loss **5 %**
- Size with trub loss **34.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **39.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **23.9 liter(s)** of **76C** water or to achieve **39.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Souflett Pale Ale	6 kg (75%)	80 %	5
Grain	Oat, Raw	2 kg (25%)	60.9 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Magnat	27 g	60 min	7.2 %
Boil	Magnat	50 g	60 min	7.2 %
Aroma (end of boil)	Magnat	50 g	5 min	7.2 %
Aroma (end of boil)	Sybilla	50 g	5 min	3.5 %
Whirlpool	Magnat	20 g	15 min	7.2 %
Whirlpool	Sybilla	20 g	15 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M42 New World Strong Ale	Ale	Slant	500 ml	Mangrove Jack's

## Notes

- chmiele z ogródka w formie mokrej szyszki, wartości podane wrzucone x3  
*Sep 18, 2021, 7:50 PM*