

## Ostat

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **40**
- SRM **4.6**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **10 C**, Time **78 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **8.3C**
- Add grains
- Keep mash **78 min** at **10C**
- Keep mash **60 min** at **67C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Low Colour MARIS OTTER	5 kg (83.3%)	80 %	5
Grain	Słód pszeniczny jasny	1 kg (16.7%)	82 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	11 %
Boil	Citra	35 g	10 min	14 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11 g	---