

# owsiane

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **46**
- SRM **4.4**

## 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (83.3%) | 80 %  | 5   |
| Grain | Platki owsiane       | 1 kg (16.7%) | 85 %  | 3   |

## Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil                | lunga    | 20 g   | 60 min   | 11 %       |
| Boil                | Mosaic   | 30 g   | 30 min   | 10 %       |
| Aroma (end of boil) | Cascade  | 20 g   | 5 min    | 6 %        |
| Whirlpool           | Amarillo | 20 g   | 0 min    | 8.8 %      |
| Dry Hop             | Citra    | 30 g   | 5 day(s) | 12 %       |
| Dry Hop             | Amarillo | 30 g   | 3 day(s) | 9.5 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |

## Extras

| Type   | Name      | Amount | Use for | Time  |
|--------|-----------|--------|---------|-------|
| Fining | whirlfloc | 1.1 g  | Boil    | 5 min |