

# Owsiane

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **12**
- SRM **6.2**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **15.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód owsiany Fawcett	3 kg (85.7%)	61 %	5
Grain	Viking Munich Malt	0.5 kg (14.3%)	78 %	18

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tettnang	15 g	50 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP066 - London Fog	Ale	Liquid	70 ml	White Labs