

# OWSIANKA

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **48**
- SRM **4.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **59 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | pale ale                    | 2.5 kg (55.6%) | 80 %  | 4   |
| Grain | Pszeniczny                  | 0.7 kg (15.6%) | 85 %  | 4   |
| Grain | Strzegom Monachijski typ II | 0.3 kg (6.7%)  | 79 %  | 22  |
| Grain | Płatki owsiane              | 1 kg (22.2%)   | 85 %  | 3   |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Chinook | 20 g   | 50 min | 13 %       |
| Aroma (end of boil) | Equinox | 25 g   | 3 min  | 13.1 %     |
| Aroma (end of boil) | Citra   | 25 g   | 3 min  | 12.3 %     |

## Yeasts

| Name  | Type | Form  | Amount | Laboratory                         |
|-------|------|-------|--------|------------------------------------|
| US-05 | Ale  | Slant | 150 ml | Fermentis Division of S.I.Lesaffre |