

OWSIK

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **18**
- SRM **4.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 3.5 kg (63.6%) | 79 % | 6 |
| Grain | Słód owsiany Fawcett | 1 kg (18.2%) | 61 % | 5 |
| Grain | Płatki owsiane | 1 kg (18.2%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| First Wort | lunga | 10 g | 60 min | 11 % |
| Boil | Mosaic | 20 g | 5 min | 10 % |
| Boil | Ahtanum | 20 g | 5 min | 5 % |
| Aroma (end of boil) | Mosaic | 30 g | 0 min | 10 % |
| Aroma (end of boil) | Ahtanum | 30 g | 0 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|-------|--------|-------------|
| Wyeast - American Ale II | Ale | Slant | 200 ml | Wyeast Labs |