

## Piwo owsiane

---

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **28**
- SRM **6.2**
- Style **Blonde Ale**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

### Mash step by step

- Heat up **22.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	5 kg (76.9%)	79 %	10
Grain	Castle Malting - Pilznieński 6-rzędowy	0.5 kg (7.7%)	80 %	5
Grain	Strzegom Owsiany	1 kg (15.4%)	61 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Puławski	25 g	60 min	8.9 %
Boil	Puławski	25 g	10 min	8.9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11.5 g	Fermentis