

Suchy owies dla konia

- Gravity **10 BLG**
- ABV **4 %**
- IBU **45**
- SRM **5.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **19 liter(s)**

Steps

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

Mash step by step

- Heat up **15.2 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting Maris Otter	2.75 kg (72.4%)	81 %	6
Grain	Weyermann Golden Naked Oats	0.5 kg (13.2%)	73 %	20
Grain	Pszeniczny	0.25 kg (6.6%)	85 %	4
Grain	Carahell	0.25 kg (6.6%)	74 %	26
Grain	Simpson Crystal Light Malt	0.05 kg (1.3%)	69 %	105

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	50 g	60 min	5.2 %
Boil	Amarillo	25 g	10 min	8 %
Aroma (end of boil)	Amarillo	25 g	0 min	8 %
Aroma (end of boil)	Mosaic	30 g	0 min	11.4 %
Aroma (end of boil)	Wai-iti	30 g	0 min	1.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1272 American Ale II	Ale	Liquid	120 ml	---