

# Sylwestrowy owies

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **36**
- SRM **4.1**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **23.1 liter(s)**

## Steps

- Temp **66 C**, Time **65 min**

## Mash step by step

- Heat up **18.1 liter(s)** of strike water to **72.4C**
- Add grains
- Keep mash **65 min** at **66C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (99.4%)	80 %	5
Grain	Płatki owsiane	0.03 kg (0.6%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	45 min	10 %
Aroma (end of boil)	Cascade	25 g	10 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	18 g	Fermentis