

#16 Oatmeal APA

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **33**
- SRM **4.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **30.6 liter(s)**

Steps

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

Mash step by step

- Heat up **24.5 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (49%)	80 %	5
Grain	Strzegom Monachijski typ I	0.97 kg (15.8%)	79 %	16
Grain	Płatki owsiane	2 kg (32.7%)	85 %	3
Grain	Weyermann - Carapils	0.15 kg (2.5%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	20 g	40 min	9.5 %
Boil	Citra	30 g	20 min	12 %
Dry Hop	Columbus/Tomahawk/Zeus	30 g	3 day(s)	15.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
us 05	Ale	Dry	11 g	---

Extras

Type	Name	Amount	Use for	Time
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Fining	whirflock	5 g	Boil	10 min
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