

# Hoppy Glimmer (Oatmeal APA)

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **42**
- SRM **4.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

## Steps

- Temp **63 C**, Time **45 min**
- Temp **69 C**, Time **15 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **18.8 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **15 min** at **69C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5.5 kg (88%)	79 %	6
Grain	Strzegom Caramel Pale	0.25 kg (4%)	77 %	8
Grain	Platki owsiane	0.5 kg (8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	60 min	13.1 %
Aroma (end of boil)	Amarillo	15 g	20 min	8.8 %
Aroma (end of boil)	Simcoe	15 g	20 min	13.1 %
Whirlpool	Amarillo	10 g	0 min	8.8 %
Whirlpool	Simcoe	10 g	0 min	13.1 %
Dry Hop	Amarillo	25 g	3 day(s)	8.8 %
Dry Hop	Simcoe	25 g	3 day(s)	13.1 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
FM52 Amerykański Sen	Ale	Liquid	30 ml	Fermentum Mobile
Safale S-04	Ale	Dry	11.5 g	Safale