

# Kaffir Oatmeal Pale Ale

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **29**
- SRM **6.3**
- Style **American 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 liter(s) / kg**
- Mash size **13.4 liter(s)**
- Total mash volume **17.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	4 kg (89.9%)	80 %	8
Grain	Płatki owsiane	0.4 kg (9%)	85 %	3
Grain	Caraaroma	0.05 kg (1.1%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	60 min	13 %
Aroma (end of boil)	Amarillo	15 g	10 min	9.5 %
Whirlpool	Amarillo	25 g	0 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Liście limonki kaffir	10 g	Boil	10 min