

Oat American Lager

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **14**
- SRM **3.3**
- Style **Premium American Lager**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

Steps

- Temp **65 C**, Time **70 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **9.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **1 min** at **76C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Best Heidelberg | 2 kg (64.5%) | 80.5 % | 3 |
| Grain | Oats, Flaked | 0.7 kg (22.6%) | 80 % | 2 |
| Grain | Bestmalz Carmel Pils | 0.4 kg (12.9%) | 75 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | Centennial | 15 g | 15 min | 10.5 % |
| Dry Hop | HBC 586 | 30 g | 2 day(s) | 9.5 % |
| Dry Hop | Centennial | 40 g | 2 day(s) | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------|-------|--------|--------|------------|
| WLP840 - American Lager Yeast | Lager | Liquid | 100 ml | White Labs |

Notes

- Woda RO bez żadnych modyfikacji
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