

# Oatmeal APA

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **30**
- SRM **4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.6 liter(s)**
- Total mash volume **40.8 liter(s)**

## Fermentables

| Type  | Name                   | Amount        | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 2 kg (19.6%)  | 80 %  | 7   |
| Grain | Pilzneński             | 5 kg (49%)    | 81 %  | 4   |
| Grain | Słód owsiany Fawcett   | 2 kg (19.6%)  | 61 %  | 5   |
| Grain | Płatki owsiane         | 0.5 kg (4.9%) | 60 %  | 3   |
| Grain | Zakwaszający           | 0.5 kg (4.9%) | 80 %  | 3   |
| Grain | Łuska Ryzowa           | 0.2 kg (2%)   | 1 %   | 3   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | lunga   | 30 g   | 60 min | 11 %       |
| Boil    | Cascade | 30 g   | 30 min | 6 %        |
| Boil    | Cascade | 20 g   | 15 min | 6 %        |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 20 g   | Fermentis  |

## Extras

| Type   | Name               | Amount | Use for   | Time     |
|--------|--------------------|--------|-----------|----------|
| Flavor | Maliny             | 1000 g | Secondary | 4 day(s) |
| Spice  | Suszona bergamotka | 20 g   | Boil      | 15 min   |

## Notes

- 20L - czyste
- 20L - z owocami
- Oct 3, 2021, 5:17 PM