

# Single Hop Citra Oatmeal American Pale Ale

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **34**
- SRM **4.9**
- 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 **15 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **24.3 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18.9 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

| Type  | Name               | Amount         | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | słód pale ale      | 4 kg (74.1%)   | 80 %  | 5   |
| Grain | Pszeniczny         | 0.4 kg (7.4%)  | 85 %  | 4   |
| Grain | Płatki owsiane     | 0.8 kg (14.8%) | 85 %  | 3   |
| Grain | Karmelowy Czerwony | 0.2 kg (3.7%)  | 75 %  | 59  |

## Hops

| Use for             | Name  | Amount | Time   | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil                | Citra | 20 g   | 60 min | 12 %       |
| Aroma (end of boil) | Citra | 20 g   | 10 min | 12 %       |
| Whirlpool           | Citra | 50 g   | 0 min  | 12 %       |

## Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale  | Slant | 120 ml | ---        |