

# Oat pale ale

- Gravity **10 BLG**
- ABV ---
- IBU **32**
- SRM **7.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **72 C**, Time **60 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **60 min** at **72C**
- Sparge using **26 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

## Fermentables

| Type    | Name                   | Amount         | Yield | EBC |
|---------|------------------------|----------------|-------|-----|
| Grain   | Briess - Pale Ale Malt | 3.5 kg (55.6%) | 80 %  | 7   |
| Grain   | Oats, Malted           | 1 kg (15.9%)   | 80 %  | 2   |
| Grain   | Simpsons - Crystal Rye | 0.5 kg (7.9%)  | 73 %  | 177 |
| Grain   | Oats, Malted           | 1 kg (15.9%)   | 80 %  | 2   |
| Adjunct | Rice Hulls             | 0.3 kg (4.8%)  | 1 %   | 0   |

## Hops

| Use for | Name              | Amount | Time     | Alpha acid |
|---------|-------------------|--------|----------|------------|
| Boil    | Puławski          | 50 g   | 15 min   | 8.9 %      |
| Boil    | Sybilla           | 50 g   | 15 min   | 6.9 %      |
| Dry Hop | Lublin (Lubelski) | 50 g   | 5 day(s) | 4 %        |
| Dry Hop | Cascade           | 50 g   | 5 day(s) | 6 %        |

## Yeasts

| Name                       | Type | Form   | Amount | Laboratory |
|----------------------------|------|--------|--------|------------|
| FM10 O czym szumią wierzby | Ale  | Liquid | 30 ml  | fm         |

## Notes

- 15 L Jakieś fajne pale ale po eksperymentach z FM10, British ale oraz London ale III zobaczę co wybiorę.

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Może inne szczepy, jeżeli tak co celowałbym w Ringwood, whitbred lub dannys 50 czy jakoś tak.  
15 L to będą jakieś dzikusy tylko, że też zastanawiam się nad mieszanką.  
*Apr 19, 2017, 3:47 AM*