

# Oat Ale

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **20**
- SRM **4.5**
- 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 **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **19.3 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                         | Amount        | Yield | EBC |
|-------|------------------------------|---------------|-------|-----|
| Grain | Płatki owsiane               | 3 kg (54.5%)  | 85 %  | 3   |
| Grain | Słód owsiany Fawcett         | 1 kg (18.2%)  | 61 %  | 5   |
| Grain | Soufflet Pilzneński          | 1 kg (18.2%)  | 80 %  | 4   |
| Grain | Simpsons - Golden Naked Oats | 0.5 kg (9.1%) | 73 %  | 20  |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnum | 15 g   | 60 min | 12.9 %     |

## Yeasts

| Name              | Type | Form   | Amount | Laboratory       |
|-------------------|------|--------|--------|------------------|
| Gulo™ Ale OYL-501 | Ale  | Liquid | 100 ml | Omega Yeast Labs |