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 Ryżowa	0.2 kg *(2%)*	1 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	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

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